

THE STABLES AT PINCHINTHORPE HALL

SAMPLE VEGAN

BEFORE

BLOOMER & ONION WHITE BREAD & BALSAMIC	2
MARINATED OLIVES	2.5

START

SAUTEED WILD MUSHROOMS, CHARRED SOURDOUGH, PICKLED SHIMEJI MUSHROOMS	7
ROAST BUTTERNUT SQUASH SOUP, CROUTONS (gfa)	6
SALT BAKED & PICKLED BEETROOT, CANDIED WALNUTS, WATERCRESS, ORANGE	7

MAIN

CAULIFLOWER STEAK, WILD MUSHROOMS, RAINBOW CHARD, HAZELNUT, TRUFFLED TARRAGON DRESSING	15
ROAST BEETROOT, QUINOA, SHAVED FENNEL	13
PEARL BARLEY RISOTTO, RED WINE SALSIFY, ROSCPFF ONIONS	13

EXTRA

GARDEN SALAD	3.5
SEASONAL GREENS	3.5
FRIES	3.5
NEW POTATOES	3.5

AFTERS

CHOCOLATE MOUSSE, BLOOD ORANGE SORBET	8
WINTER BERRY CRUMBLE, MAPLE OAT CRUMBLE	7
MAPLE NUT & OAT GRANOLA, YOGHURT, BERRIES	7

If you are sensitive to the trace presence of an allergen we are unable to guarantee that any of our foods are suitable. However we do provide allergen guides with a full breakdown of ingredients.

We add an optional 10% service charge to all bills of which 100% goes to our team, we are happy to remove this if you wish.