

THE STABLES AT PINCHINTHORPE HALL

VEGAN

BEFORE

BLOOMER & ONION WHITE BREAD & BALSAMIC	3
MARINATED OLIVES	3

START

SAUTÉED WILD MUSHROOMS, CHARRED SOURDOUGH, PICKLED SHIMEJI MUSHROOMS (gfa)	8.5
ROASTED BUTTERNUT SQUASH SOUP, TOASTED PUMPKIN SEEDS, CROUTONS, PUMPKIN OIL (gfa)	7

MAIN

BEETROOT RISOTTO, HERITAGE BEETROOT, BASIL OIL (gfa)	16
ROASTED CELERIAC FONDANT, SAFFRON PARMENTIER POTATO, KALE, SALSA VERDE (gfa)	16

EXTRA

GARDEN SALAD (gfa)	4
SEASONAL GREENS (gfa)	4
FRIES	4

AFTERS

DARK CHOCOLATE MOUSSE, SOUR CHERRIES, CHERRY GEL, CHERRY SORBET(gfa)	9
BERRY CRUMBLE, MAPLE OAT CRUMBLE	8
MAPLE NUT & OAT GRANOLA, YOGHURT, BERRIES	8

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.