

THE STABLES AT PINCHINTHORPE HALL

VEGAN

BEFORE

BLOOMER & ONION WHITE BREAD & BALSAMIC	4
MARINATED OLIVES	3

START

SAUTÉED WILD MUSHROOMS, CHARRED SOURDOUGH, PICKLED SHIMEJI MUSHROOMS (gfa)	8
ROASTED TOMATO SOUP, CROUTONS, BASIL (gfa)	6.5

MAIN

ROASTED HERITAGE CARROT, CARROT PUREE, PICKLED CARROT, HERB CRUMB (gfa)	15
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)	8
BERRY CRUMBLE, MAPLE OAT CRUMBLE	7.5

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.