

# VEGETARIAN & VEGAN

## SHARING

San Francisco sourdough <i>Freshly baked bread, Jersey butter</i>	4.00
Giant Apulian Cerignola olives (Ve)	4.25
Baba ganoush & hummus <i>Arab bread, pomegranate, chickpeas (Ve)</i>	6.50

## STARTERS

Cider & onion soup <i>Cheese on sourdough toast</i>	6.00
Tempura seasonal vegetables <i>Chilli jam, lime (Ve)</i>	8.00
Salt & pepper organic tofu <i>Watercress, white radish, sesame, soy (Ve)</i>	8.50
Tamarind glazed heritage beetroot <i>Baby spinach, salted pistachios, soya labneh (Ve)</i>	8.50

## MAINS

Toasted cheese sandwich <i>(Everyday 12 noon – 6pm)</i> <i>Sourdough bread, fried free range duck egg, cheese, truffle, house salad</i>	8.50
Quicke's Cheddar cheese, leek & sweet potato tart <i>Poached free range egg, truffle butter</i>	13.75
Thai green curry <i>Seasonal vegetables, sticky rice, crispy ginger, chilli, peanuts, marinated tofu (Ve)</i>	14.50
Butternut squash ravioli <i>Sage beurre noisette, walnuts</i>	13.25

## SALADS

Chicory, walnut & blue cheese <i>Colston Bassett Stilton, croutons, apple, pear, honey &amp; mustard dressing</i>	8.50/12.50
Superfood <i>Cauliflower tabbouleh, roast butternut squash, tamarind glazed beetroot, watercress, pomegranate, kale, tahini yoghurt (Ve)</i>	12.50

## BURGERS *(With or without the bun)*

Halloumi cheese <i>Chipotle mayonnaise, grilled red onions, baked sweet potato chips</i>	12.50
Vegan <i>Black bean patty, chipotle mayonnaise, baked sweet potato chips (Ve)</i>	12.50
<i>Add cheese, avocado or fried free range duck egg</i>	<i>each 1.50</i>

## SIDES

Chargrilled broccoli, chilli, garlic (Ve)	5.00
Roasted seasonal vegetables (Ve)	4.50
Beer battered onion rings (Ve)	4.00
Spinach, chilli, garlic (Ve)	5.00
Baked sweet potato chips (Ve)	4.00
Creamed potatoes	4.50
Hash browns	4.50
House salad (Ve)	4.50

## DESSERTS

Chocolate fondant <i>Vanilla ice cream</i>	7.50
Monkey shoulder cheesecake <i>Ginger nut biscuit, sour cherries</i>	7.50
Bread & butter pudding <i>Poached apricots</i>	7.50
Apple & blackberry crumble <i>Vanilla custard</i>	7.50
Sticky toffee pudding <i>Vanilla ice cream</i>	7.50
Caramel crème brûlée <i>Shortbread biscuit</i>	7.50

## ICE CREAM

*All served with a chocolate & hazelnut wafer biscuit*

Vanilla   Chocolate   Limoncello   Malteser	5.50
Blackberry ripple   Mango & vanilla iced yoghurt	

## SORBET

Coconut sorbet <i>Koko Kanu, spiced apricots (Ve)</i>	7.50
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## CHEESE

Quicke's Vintage Cheddar Colston Bassett Stilton <i>Water biscuits, pear &amp; apple chutney, red grapes, walnuts</i>	9.50
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Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate AW19

the restaurant  
bar + grill