



H A S T I N G S H O T E L

Bannatyne

## Plant Based Menu

### NIBBLES £4 each

Homemade bread with butter, balsamic vinegar and olive oil

Marinated olives (gf)

### SALADS £10 each

Heritage tomato, bocconcini with pesto and toasted pine nut salad (gf)

Salad of beets, garden peas, kale and pea shoot (gf)

### SOURDOUGH £7.50

Mushroom, kale and lentil with herb spread

### STARTERS

Green cucumber and mint gazpacho £5 (gf)

Cauliflower pakoras with coriander and mint sauce and rhubarb chutney £7 (gf\*)

### MAINS

Chana masala with steamed basmati rice, poppadom and sweet mango chutney £12 (gf)

Grilled English asparagus with French pastry and Gribiche sauce £14 (gf\*)

### SIDES £4 each

Sweet potato fries / Fries / Chunky chips (gf\*)

Boiled new potatoes (gf)

Mashed potatoes (gf)

Seasonal vegetables (gf)

Battered onion rings

Garlic bread (gf\*)

### DESSERTS

Mango and passion fruit phirni (dairy free rice pudding with fresh mango pulp) £7

Chocolate brownie with raspberry sorbet £7

Fresh fruit salad with lemon sorbet £7 (gf)

Selection of sorbet; lemon or raspberry (3 scoops) £7 (gf)

Concerns about allergies & intolerances? Visit [allergymenu.uk](http://allergymenu.uk) & enter the code BAN478

**Dishes labelled with GF and DF can be requested when ordering.**

**GF** = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan