



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

Bannatyne

## Plant Based Menu - 2 Courses £19.95 - 3 Courses £22.95

### To Begin

Flatbread and dips (Ve, DF)

Soup of the day (Ve, GF\*, DF\*)

Charred tenderstem broccoli with toasted almonds, lemon and caper dressing (Ve, GF, DF)

Crispy vegetable tempura, soy sauce and sesame seeds (Ve, GF, DF)

### In The Middle

Malaysian spice cauliflower steak, grilled tomatoes, mushroom, chunky chips and vegan gravy (Ve, GF, DF)

Grilled miso aubergine, sautéed spinach and steamed jasmine rice (GF, Ve, DF)

Thai green vegetable curry, steamed rice and mango chutney (Ve, GF, DF)

Linguini pasta with wild mushrooms and roasted cherry vine tomatoes (Ve, DF)

### On The Side - £4.00

Stir fried sprouting broccoli (Ve, GF, DF\*)

Maple glazed carrots (Ve, GF, DF)

Seasonal vegetables (Ve, GF, DF)

Mixed salad (Ve, GF, DF)

Sautéed spinach (Ve\*, GF, DF\*)

Onion rings (Ve, DF\*)

Potato purée (Ve\*, GF, DF\*)

Chunky chips or Skinny fries (Ve, DF)

Boiled new potatoes (Ve\*, GF, DF\*)

### Desserts

Warm vegan brownie with your choice of sorbet (Ve, DF)

Exotic fruit salad with passion fruit sorbet (Ve, GF, DF)

Selection of sorbet (Three scoops): *Lemon & raspberry* (Ve, GF, DF)

\* = dish can be prepared to suit this allergy / requirement - please make your server aware of any requirements you may have

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to staff)

(We use true recycled paper made of 100% post consumer waste)