

— The —  
WHITETHORN



# VEGAN MENU

## KICKSTARTERS

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- Super Food Salad Bowl** **12.50**  
Served with Feta, Avocado, Kale, Walnuts,  
Baby Spinach, Green Lentil & Beetroot,  
Multi Seeds, Shallot & Lemon Dressing (1, 8)
- Chickpea Falafels** **12.50**  
Mini Vegetable Spring Rolls, Organic Quinoa,  
Kale & Walnut Pesto (1, 8)
- Vegetable & Garden Leek Soup** (9) **8.50**

## MAIN EVENT

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- Plant IT Cauliflower & Quinoa Cheese Burger** **23.00**  
Baby Gem, Tomato Relish, Skin On Fries (1)
- Carrot, Courgette & Wild Mushroom Risotto** **21.50**  
Pak-Choi, Basil Pesto, White Truffle Oil  
& Cheddar Cheese (8)
- Dahl Indian Vegetable Curry** **23.00**  
with Chickpeas, Lentils & Cauliflower,  
Steamed Basmati Rice & Coriander,  
Naan Bread & Pappadom (1)

## SWEET FINALE

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- Belgian Chocolate & Coconut Tart** **10.00**  
Fruit Salad Brunoise, Mango Sorbet (8)
- Warm Valrhona Chocolate Fondant** **10.00**  
Vanilla Ice Cream (1, 6)
- Ice Cream and Sorbet** **9.00**

**ALLERGY ADVICE** Dishes may include ingredients not listed, please inform your server if you have allergy concerns. We can adapt some dishes for Coeliacs, please ask your server.

**ALLERGENS** 1. Cereals containing gluten 2. Crustaceans 3. Eggs  
4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs