



THE BELLS *of* PEOVER

Vegan Menu

While you wait

Hummus, chimi churri, crudités, pitta bread **£4.95**

Mixed Olives, tomato salsa **£3.95**

Starters

Potato and Herb Fritters – Jerusalem artichoke, baby vegetables, micro leaf, parsnip crisps **£6.50**

Oriental Tofu Nasi Goreng – Basmati rice, spring onion, peppers, pak choi, pickled ginger and chilli powder **£6.50**

Wild Mushroom Risotto –spinach, herb oil, sautéed wild mushrooms, baby leaves, white truffle oil **£6.75**

Lemon and Sage Tempeh – roast beetroot, caramelised fennel, apple shards, apple granola, chive oil **£6.75**

Mains

Cashew and Spinach Canelloni –tri-colour cous cous, five bean salad, charred radicchio, Roquito peppers, sweet potato **£14.95**

Jackfruit Burger – lettuce, tomato, onion, charred aubergine and peppers, sourdough bun, sweet potato fries **£12.50**

Beer Battered Tofu “Fish and Chips” - hand cut chips, garden or mushy peas, lemon **£13.50**

Thai Green Tofu Curry – Basmati rice, crispy kale, mini sweet chilli spring roll (n) **£12.50**

Butternut Squash and Mushroom Nut Roast –garlic mashed potatoes, roasted root vegetables, greens, cranberry puree, parsnip crisps, mushroom and red wine gravy **£14.95**

Desserts

Apple and Pear Crumble – apple and cinnamon granola, non-dairy vanilla ice cream **£5.95**

Dark Chocolate Torte – cherry puree, almond aquafaba meringue, Kirsh cherries, raspberry sorbet **£5.95**