



THE BELLS *of* PEOVER

Vegan Menu

While you wait

Jalapeno and Lime Hummus, sun-blushed tomatoes, crudités, flat bread **£4.95 ***
Mixed Olives, tomato salsa **£3.95 ***

Starters

Tofu Nasi Goreng – basmati rice, spring onion, peppers, pak choi, pickled ginger **£6.50 ***

Chestnut, Sage and Celeriac Risotto – roasted celeriac, sage and chestnut purée **£6.75***

Lemon and Sage Tempeh – pickled baby vegetables, roasted beetroot, apple granola, chive oil **£6.75**

Mains

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

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 potato, carrots, greens, vegan gravy **£14.95***

Roast Jerusalem Artichoke – puy lentils, garlic mashed potato, parsnip crisps **£13.95***

Desserts

Sticky Toffee Pudding – toffee sauce, vegan vanilla ice cream - **£5.95***

Cherry Chocolate Torte – cherry puree, aquafaba meringue, raspberry sorbet **£5.95***

Apple Crumble – apple granola, vegan vanilla ice cream - **£5.95***

Dishes marked with * are able to be made gluten-free, please inform your server of any allergies.