



THE BELLS *of* PEOVER

Vegan Menu

While you wait

Red Pepper Hummus, sun-blushed tomatoes, crudité's, flat bread **£4.95 ***

Mixed Olives, tomato salsa **£3.95 ***

Padron Peppers, Maldon sea salt **£4.50***

Starters

Tofu Nasi Goreng – basmati rice, spring onion, peppers, pak choi, chilli, spring onion **£6.75 ***

Soup of the Day – flavoured bread, salted butter **£5.95***

Lemon and Sage Tempeh – roasted baby beetroot, radish, charred spring onion, garlic and parsley 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 **£13.95***

Butternut Squash and Mushroom Nut Roast – roast garlic mashed potato, seasonal veg, parsnip crisps, vegan gravy **£14.95***

Sweet Potato, Pine nut & Thyme Wellington – seared asparagus, confit shallot, red wine jus **£14.95**

Rogan Josh – Basmati rice, poppadom, mango chutney *

Vegetable **£12** Chickpea **£13 (v)** Tofu **£13**

Desserts

Gingerbread Sticky Toffee Pudding – toffee sauce, vegan vanilla ice cream - **£6.50***

Apple Crumble – vegan vanilla ice cream - **£6.50***

Strawberries and Cream – macerated strawberries, vegan strawberry ice cream, Vegan vanilla ice cream, strawberry gel, aquafaba meringue **£5.95***

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