

THE
WHEATSHEAF
INN

VEGAN MENU

Gluten free options
are available for
most of our dishes,
please ask your server.

STARTERS

Pea, Spinach & Mint Soup (Gf & Df) <i>Cress, Served Hot or Cold</i>	8
Grilled Peaches & Rocket (Gf & Df) <i>Sumac Coyo Yoghurt, Balsamic Pearls, Mint Cress & Herb Oil</i>	9
Whipped Chickpeas (Df) <i>Garden peas & Pickled Courgettes. Sourdough Crostini</i>	8

MAINS

Spiced Sweet Potato (Df & Gf) <i>Curried Lentils, Grilled Tender Stem Broccoli, Smoked Almonds & Pomegranate</i>	17
Crispy Tofu, Bok Choi & Green beans (Df & Gf) <i>Cashew Nuts, Confit Chilli, Hoisin & Soy Dressing</i>	17.50
Courgette Pappardelle (Df) <i>Wild Mushrooms & Summer Truffle, Pangritata & Parmesan</i>	17

SIDES

French Fries 4.50	Steamed Tender Stem Broccoli, Confit Chilli & Almonds (Df & Gf) 5
Truffle Fries, Parsley 6	Little Gem, Avocado, Cherry Toms & Mustard Dressing 5
Jersey Royals, Mint (Gf & Df) 4.50	Green Beans & Confit Garlic 4.50
Wilted Spinach 5	

PUDDING

Garden Apple & Blackberry Crumble, Coconut Ice Cream (Df & Gf)	8
Summer Berry Mess, Vanilla Coconut Cream, Meringue & Raspberry (Df & Gf)	9
Sorbets ~ <i>Raspberry, Lemon, Mango</i> (Pb)	2 per scoop

V - Vegetarian, Df - Dairy free, Pb - Plant based, Gf - Gluten free

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Please note a discretionary optional service charge of 12.5% will be added to your bill.