

THE
WHEATSHEAF
INN

VEGAN MENU

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

STARTERS

Celeriac & Parsnip Soup (Gf & Df) <i>Sage</i>	8
Smoked Tomato, Spinach & Vegan Mozzarella Arancini (Df) <i>Basil Cress</i>	9.50
Whipped White Beans (Df) <i>Pomegranates, Toasted Seeds & Grilled Ciabatta</i>	8.50

MAINS

Roast Autumn Squash (Df) <i>Organic Spelt, Bitter Leaves & Vegan Mozzarella Crisps</i>	17
Harissa Spiced Chickpea, Carrot & Apricot Pie (Df) <i>Roast New Potatoes & Greens</i>	18.50
Five Spiced Crispy Tofu (Df & Gf) <i>Swiss Chard & Green Beans, Cashew Nuts, Confit Chilli, Hoisin & Soy Dressing</i>	17

SIDES

French Fries (Df & Gf) 4.50	Tender Stem Broccoli, Confit Chilli & Almonds (Df & Gf) 5
Truffle Fries, Parsley & Vegan Mozzarella (Gf) 6	Autumn Leaf Salad, Avocado & Mustard Dressing (Df & Gf) 5
Roasted New Potatoes, Rosemary (Df & Gf) 4.50	Green Beans & Confit Garlic (Df & Gf) 5
Wilted Spinach (Df & Gf) 5	

PUDDING

Apple & Cinnamon Crumble, Vanilla Ice Cream (Df, Pb & Gf) 8
Coconut & Vanilla Panna Cotta, Passionfruit, Mango & Mint (Df & Pb) 9
Dark Chocolate & Cotswold Whisky Marquise, Vanilla Coyo Yoghurt 9.50
Vanilla Ice Cream (Pb) Sorbets ~ <i>Raspberry, Lemon, Mango</i> 2 per scoop

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

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