



The Woodhouse Gardens Vegan Menu

Starters

Soup of the day 7.5

Served with baked Artisan bread and Vegan butter

Bang Bang Cauliflower 9

GF Moroccan spiced served with Cous Cous dust and fiery chilli dip

Truffled Mushrooms 9

Sauteed woodland mushrooms in truffle oil served on griddled VE Style Brioche

Sandwiches

Tandoori Falafel Flatbread 16

Grilled Flatbread topped with hummus, spiced Falafel, pomegranate and pickled cabbage

Veatball Sub 16

VE meatballs coated in our spiced marinara sauce, topped with VE Mozzarella

Fishless Finger Butty 16

Panko crumbed seitan served with crisp lettuce, VE tartare sauce and Tomato ketchup

All sandwiches served with house fries & dressed salad

Upgrade to salt & pepper fries or triple cooked chips 2.5

Salads

Salt and Chilli Tofu Bowl 17.5

Tempura Tofu, stir fried vegetables, Chargrilled Broccolini and sticky jasmine rice

Veaser Salad 17.5

Chargrilled VE Quorn fillet on cos lettuce, herbed croutons, VE parmesan and VE dressing

Mains

5 Bean Chilli 17

Slow braised in South American spices, served over braised rice, crushed corn tortilla

Thai Tofu Chu Chee Curry 17.5

Tempura Tofu with Stir fried vegetables, Coconut milk and Thai spices served with sticky rice and naan

VE Roast of the Day 17

Quorn or Nut Roast served with our traditional seasonal vegetables, Crispy Roast potatoes and VE Yorkshire pudding with lashings of VE gravy

Dessert

The Banoffee Crunch 10

Retro banana split, Vegan ice cream, VE caramel, Candied pecans

Vegan and Gluten free Truffle Cake 9

Served with Vegan ice cream and Chocolate soil

Apple and Blackberry Crumble 9

Served with Vegan ice cream or vegan custard.