

# Brasserie Vegan Menu

*Please note that each order requesting a change to the ingredients of any dish, as described in our menu, will incur an additional charge of £2.50.*

## STARTERS

Green asparagus soup & toasted almonds 9.00

Skindles' salad

Rocket leaves, olives, cherry tomatoes, avocado, grilled tofu, poivrade artichoke, raw onion rings, olive oil & mustard dressing, fried pita 10.50

Beetroot carpaccio, Puy lentil salad with taro fritters & tomato chutney 10.25 (ngci)

## MAIN COURSES

Pearled spelt risotto with green asparagus, courgette, poivrade artichoke & mushrooms 18.00

Sweet potato gnocchi with seasonal vegetables, spinach coulis 17.00 (ngci)

Skindles' vegan burger, avocado salsa, tomato relish & French fries 19.00

## DESSERTS

Pineapple & peach crumble with coconut ice cream 9.50

Dark chocolate mousse with hazelnuts, raspberry sorbet 10.00 (ngci)

Selection of fruit sorbet 3.00 per scoop (ngci)

**Coffee or tea & chocolate almond rocher 4.50 (ngci)**

*(ngci)-no gluten containing ingredients*

*Full allergen information is available upon request.*

*Please ask a member of our Management team.*

*A discretionary 12.5% service charge will be added to your bill. All prices include VAT.*