

## VEGAN MENU

### STARTERS

<b>THE PERFECT PEA SOUP</b> black olive & white truffle oil so	7.00
<b>HERITAGE TOMATO SALAD</b> basil, rocket, shallot & caper dressing so/MU	9.50
<b>BBQ BEETROOTS</b> orange, chicory, pickled shallot MU/so	9.00

### MAINS

<b>COCONUT BRAISED CURRIED LENTILS</b> roasted butternut squash, spinach pakoras & coriander so/G	12.50
<b>ROASTED FLAT MUSHROOM BURGER</b> roasted flat mushrooms, onion relish, baby gem, red onion & tomato, vegan toasted bun, skinny fries so/MU	11.50
<b>SUMMER VEGETABLE RISOTTO</b> baby leaf salad, peas, fine beans, spinach, leek & roasted garlic so/MU	10.50

### DESSERTS

<b>RUM ROASTED PINEAPPLE CARPACCIO</b> mango, passion fruit & mint so	7.00
<b>ELDERFLOWER MACERATED STRAWBERRIES</b> raspberry sorbet	7.00

*We work with a network of local producers wherever possible. We use quality, local, seasonal ingredients. When sourcing our produce, we look for the best product, but we always start local.*

#### **Please speak with your server if you require our allergen lists**

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free.

<b>C</b> celery	<b>G</b> gluten	<b>F</b> fish	<b>E</b> eggs	<b>MO</b> molluscs
<b>M</b> milk	<b>SE</b> sesame seeds	<b>N</b> nuts	<b>MU</b> mustard	
<b>P</b> peanut	<b>SO</b> sulphur dioxide	<b>L</b> lupin	<b>S</b> soya	<b>CR</b> crustaceans



THE GEORGE  
COLCHESTER

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