



THE GREENHEAD
HOTEL

VEGAN MENU

STARTERS

Soup

Apple, parsnip & potato soup, Lovingly artisan sourdough, winter tarn butter (v, dfa, gfa)

Mushroom

Portabello mushroom, garlic, oat milk, toasted lovingly artisan sourdough (gfa)

Fritter

Cauliflower fritters, sriracha mayonnaise, toasted seeds, dressed leaves (gf)

MAINS

Mushroom Schnitzel

Crispy portabello mushroom, lemon & caper butter, skinny fries, leaves

Dahl

Chickpea & Lentil Dahl, smoked yoghurt, Wild Garlic Naan

Falafel Wrap

Spiced chickpea falafels, spicy slaw, tortilla wrap, leaves, skinny fries

DESSERTS

Brownie

Vegan brownie, chocolate soil, vegan vanilla ice cream

Ice Cream & Sorbet 2 Scoops (gf)

Vanilla Ice Cream

Orange Sorbet

Lemon Sorbet

Cassis Sorbet

Raspberry Sorbet

Champagne Sorbet

WINTER DEAL

2 COURSES FOR £25 | 3 COURSES FOR £30

DEAL AVAILABLE ON FULL MENU FROM 1ST JAN - 31ST MARCH

GF- Gluten Free

GFA- can be adapted to be gluten free

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.
AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.