



THE OLD HATCHET

VEGAN MENU

STARTERS

Sweet Chilli Cauliflower Wings (Vegan) £7.95

tempura battered cauliflower, sweet chilli sauce

Spinach Salad (Vegan) (GF) £8.50

cherry tomato, red pepper, shredded carrot, red onion, roasted spicy maple almonds, cranberries, pumpkin seeds, strawberry balsamic vinaigrette

MAINS

Portobello Mushroom & Asparagus Pasta (Vegan) £14.75

linguine pasta, portobello mushroom, shallots, steamed spinach, peppers, onions, pesto sauce

* gluten free (GF) option available on request (please note 20 minute preparation time for GF pasta)

Penang Curry (Vegan) (GF) £14.25

aromatic coconut sauce, cauliflower, green beans, mange tout, peppers, basmati rice
add pita bread **£1.00** **NOTE: Pita is not Gluten Free**

Pumpkin & Cranberry Tagine (Vegan) (GF) £14.95

spiced pumpkin, sweet cranberries, apricots, roasted red onion, fennel, sultana raisins, basmati rice

Vegan Butternut Squash & Spinach Pie (Vegan) £14.95

curried sweet potato, butternut squash, spinach, roast veg, sweet potato fries

Vegetable & Apricot Nut Roast (Vegan) £14.95

roast veg, new potatoes

DESSERTS

Vegan Dessert of the Day (Vegan) £6.95

please ask your server for the dessert of the day

Sorbet (Vegan) (GF) £3.95

lemon, mango or blackcurrant sorbet, mixed fruits

(V) Vegetarian. (GF) Gluten-free. If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will happily provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen food may be at risk of cross contamination by other ingredients. A discretionary 12.5% service charge is added to all serviced tables.