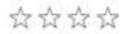




G I S B O R O U G H H A L L



Vegan menu

To Begin

Chefs homemade soup of the day (g/f)

Trio of melon Mixed berry compote (g/f)

Power salad, Quinoa, nuts, puy lentils, black turtle beans, cranberries, avocado, sultanas, dates, spinach. Lemon, maple and black pepper dressing (g/f)

Garlic and parsley crispy fried tofu (g/f)

To Follow

Maple roasted butternut squash risotto, toasted pumpkin seeds, sage (v, gf)

Braised leek and mushroom strudel, sauteed new potatoes, rocket, cranberry and tomato sauce

Carrot tarte tatin, thyme sautéed new potatoes, micro herb salad, maple dressing

Salt baked baby beetroots, Maple roast butternut squash, sauté potatoes, pickled blackberries, capers and herb salad (g/f)

To End

Chocolate and orange tart,
Orange sorbet and orange syrup (g/f)

Lemon cheesecake, Forest berry compote,
red wine poached pear

Vanilla crème brulee, Seasonal berries,
lemon shortbread (g/f)

Classic sticky toffee pudding,
Toffee sauce and vanilla style ice-cream (g/f)

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you.