

THE
**BLACK
HORSE**
FULMER

Vegan Menu

Sharing & Starters

Mezze Sharing Board – Hummus, Tabbouleh, Baba Ganoush, Mixed Olives, Marinated Artichokes, Artisan Bread £17

Garlic Wild Mushrooms, Extra Virgin Olive Oil, Toasted Artisan Bread £8

Soup of the Day, Multigrain Roll & Extra Virgin Olive Oil £5

Hummus with Crudité s & Toasted Artisan Bread £5

Spiced Falafels & Hummus, Lambs Leaf Salad £7

Mains

Chick Pea & Apricot Tagine, Spiced Freekeh Grains, Roasted Butternut Squash, Tomato & Coriander Focaccia £17

Whole Food Salad –Spiced Grains, Mixed Nuts, Blueberries, Fennel Chicory & Watercress £11

White Truffle & Asparagus Spring Risotto, Vegan Parmesan, Wild Garlic & Peas £16

Wild Mushroom Pithivier, Roasted Celeriac Puree & Hazelnuts £17

Sides

House Salad, Lemon & Fennel Dressing £4

Olive Oil Dressed Mixed Seasonal Vegetables £4

Triple Cooked Chips or Skinny Fries £4

Tenderstem Broccoli £4

Roasted Chatenay Carrots £4

Bread & Olive Oil £6

Dessert

Sorbet 3 Scoops £6 – flavours of the day

Roasted Spiced Pineapple & Coconut Sorbet £6

Mixed Berry, Whipped Cream & Raspberry Coulies £5

Mango & Lime Cheesecake £7