

# VEGAN MENU

## STARTERS

**TOMATO BRUSCHETTA** ..... 13.0

Toasted Baguette, Tomato Salsa, Black Olives and Good Olive Oil

**FALAFEL BALLS** <sup>GFI</sup> ..... 14.0

Falafel Balls with Beetroot Hummus and Lemon

**DUMPLINGS** ..... 15.5

Sweet Corn, Pea and Mushroom Dumpling with Soy and Chilli Dipping Sauce

## MAINS

**MOORISH CRUNCH BOWL** <sup>GFI</sup> ..... 20.5

Ice Burg, Cherry Tomato, Cucumber, Roasted Pumpkin, Edamame Beans, Broccoli, Raisins, Mixed Seeds and Sesame Dressing

**PUMPKIN GNOCCHI** ..... 25.5

With Roasted Pumpkin, Spinach, Garlic, Cherry Tomato and Herb Oil

**MUSHROOM RISOTTO** <sup>GFI</sup> ..... 25.5

Creamy Mushroom Risotto with Porcini Mushrooms, Herbs and Truffle Oil

**VEGAN BURGER** <sup>GFI</sup> ..... 22.0

Vegan Burger Bun, 100% Plant Based Pattie, Tomato Chutney, Vegan Cheese, Lettuce, Tomato, Vegan Aioli and Fries

**SIDES** STEAMED SEASONAL VEGETABLES ..... 9.0

FAT DUCK CHIPS WITH BLOODY MARY KETCHUP ..... 10.5

BASKET FRIES SMALL/LARGE ..... 4.5/7.5

GARDEN SALAD WITH HOUSE DRESSING ..... 7.0

## DESSERTS

**SORBET SELECTION** ..... 14.0

3 Scoops of Sorbet served with Vegan Meringue and Fresh Fruit

**STICKY LEMON CAKE** <sup>GFI</sup> ..... 14.0

Warmed Sticky Lemon Cake with Blueberry Sorbet

GFI - Gluten free ingredients