

eat • drink • sleep

the

nag's Head

Vegan Menu

Starters

Mezze

Olives, sweet potato falafels, hummus, balsamic dipping oil, focaccia (g,s,so,su) **GFO - £7**

BBQ Pulled Oumph Nachos

Mozzarella, BBQ sauce, guacamole, coriander (so,su) **GF - £8**

Autumn Salad

Roasted fig, roasted squash, tomato, olives, pine nuts, balsamic (n,so,su) **GF - £7**

Mains

Thai Squash Curry

Jasmine rice, naan bread (g,so) - **£15**

Squash, Mushroom & Spinach Risotto

Cheese, vegetable crisps, micro greens (so,su) **GF - £14**

Crispy Buttermilk Flavoured Quorn Burger

Cheese, lettuce, guacamole, sourdough bun, chips (g,so) - **£15**

Side Dishes

Chips (so) GF - £3 or Cheesy Chips (so) GF - £4

Garlic Bread (g) - £3 or Cheesy Garlic Bread (g) - £4

Desserts

Chocolate Brownie

Hazelnut praline, vanilla ice cream (n,so) **GF - £7**

Honeycomb Ice Cream Sundae

Caramel ice cream, whipped cream, honeycomb, fresh fruit **GF - £7**

Crumble Of The Day

With cream or ice cream (g) - **£7**

**V = Vegetarian, VG = Vegan, VGO = Vegan On Request, DF = Dairy Free,
DFO = Dairy Free On Request, GF = Gluten Free, GFO = Gluten Free On Request**

If you have a food allergy or intolerance please ask a member of staff for the Vegan food allergens menu

**(c = celery, cr = crustaceans, e = eggs, f = fish, g = cereals containing gluten, l = lupin, m = milk,
mo = molluscs, mu = mustard, n = nuts, p = peanuts, s = sesame seeds, so = soya, su = sulphur dioxide)**