



THE BOATHOUSE

KITCHEN AND BAR

VEGAN MENU

STARTERS

CARPACCIO OF BEETROOT **£6.25**

Crumbed cheese, toasted chickpeas & almonds, rocket salad & herb dressing

HOMEMADE SOUP OF THE DAY **£4.95**

Served with fresh sourdough

HAGGIS FRITTER **£6.25**

Served on toasted sourdough with sweet chilli sauce

MAINS

MEXICAN BLACK BEAN & MUSHROOM CHILLI **£12.95**

Slow-roasted Portobello mushrooms and black turtle beans in a Mexican-style spiced tomato sauce with rice, coriander and a wedge of lime

SWEET POTATO KATSU CURRY **£12.95**

Roasted sweet potato with julienne carrot, cabbage and edamame beans in a katsu curry sauce, served with rice and finished with pumpkin seeds

VEGAN LASAGNE AL FORNO **£13.95**

Slow-roasted wild mushrooms, aubergines and lentils in a rich tomato sauce layered between Italian pasta with a vegan-friendly bechamel sauce, topped with pine nuts. Served with garlic rub sourdough

SHEPHERDLESS PIE **£13.95**

rosemary and red wine-infused lentils, quinoa and mushrooms topped with sweet potato mash and roasted chickpeas. Served with tenderstem broccoli

DESSERTS

WARM CHOCOLATE BROWNIE **£5.75**

served with vanilla ice cream

SPICED APPLE AND BLACKBERRY TORTE **£6.25**

Served with vanilla ice cream

STRAWBERRIES AND ICE CREAM **£5.25**