

# D'PARYS



## VEGETARIAN MENU

<b>NIBBLES</b>	<b>Mixed Pitted Olives</b> [gf] [ve]	3.5
	<b>Artisan Bread</b> , balsamic & olive oil [gfa] [v]	3.5
	<b>Spiced Honey &amp; Thyme Baked Camembert</b> , toasted ciabatta, onion marmalade [v] [gfa]	14
<b>STARTERS</b>	<b>Our Kitchen Soup</b> , warm & crusty artisan bread [v] [gfa]	4.5
	<b>Bubble &amp; Squeak</b> , poached hen's egg & hollandaise [v]	6.5   12
	<b>Glazed Goat's Cheese Crostini</b> , garlic cream, caramelised fig & onion chutney [v] [n] [gfa]	6.5
	<b>Caramelised Butternut Squash Hummus</b> , warm flatbread, vegetable crudités [v] [gfa] [vea]	6
<b>MAINS</b>	<b>Warm Braised Fennel Salad</b> , cranberry, quinoa, baby leeks & orange dressing [ve] [gf]	12
	<i>[add halloumi]</i>	4
	<b>Massaman Thai Curry</b> , coconut rice [ve] [n]	12.5
	<i>[add halloumi]</i>	4
	<b>Goat's Cheese &amp; Spinach Spaghetti</b> , roasted cherry tomato, Kalamata olives [v]	13
<b>BBQ Jackfruit Burger</b> , aioli, Asian slaw [ve] [gfa]	13.5	
<b>SIDES</b> ALL 3.5	<b>Chunky Chips</b> [ve] [gf]	
	<b>Skinny Fries</b> [ve] [gf]	
	<b>Creamy Mash</b> [v] [gf]	
	<b>Dauphinoise Potatoes</b> [v] [gf]	
	<b>Seasonal Greens</b> [v] [gf]	
	<b>Baby Leaf Salad</b> [v] [gf]	
	<b>Asian Slaw</b> [v] [gf]	
<b>Mac 'n' Cheese</b> [v]		
<b>DESSERTS</b> ALL 6.5	<b>Warm Almond &amp; White Chocolate Cookie Dough</b> , caramel ice cream [n] [v]	
	<b>Vanilla Bean Cheesecake</b> , blackberry compote [v]	
	<b>Apple, Pear &amp; Blackberry Winter Crumble</b> , vanilla ice cream or custard [gf] [v]	
	<b>Lemon Crème Brûlée</b> , homemade lemon shortbread [v]	
<b>Warm Chocolate &amp; Pecan Brownie</b> , raspberry sorbet, chocolate sauce [gf] [ve] [n]		

Whilst we take care to ensure that there is no cross contamination, wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.  
[ve] vegan | [v] vegetarian | [gf] gluten free | [gfa] gluten free available | [n] contains nuts | [vea] vegan available

