

# THE DISTILLERY

## Vegan Menu

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### STARTERS

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Hummus, gluten free bread roll, dukkah (vegan) (GF).....	5.5
Charred chicken wings, green harissa, pomegranate (GF).....	5
Padron peppers, smoked Cornish sea salt (vegan) (GF).....	5
House salad, gem, shallot, mint & radish (vegan) (GF).....	3.5

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### MAINS

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Slow roast lamb leg Shawarma Served with chopped salad, gluten free pancake, garlic yoghurt, tomato & harrisa sauce (GF).....	12.5
Charred aubergine, courgette & red onion Served with chopped salad, gluten free pancake, garlic yoghurt, tomato & harissa sauce (vegan - no garlic yoghurt) (GF).....	10.5
Lemon & thyme rotisserie chicken Served with gem, mint & radish salad, fries, aioli (GF).....	Half/Whole 11/20
Grilled swordfish, mango salsa, steamed pak choi w/ sesame.....	13.5
Bavette Steak Served with chimichurri, gem, mint & radish salad, fries (GF).....	15.5
Apple & feta fattoush, gem lettuce, cucumber, fresh herbs (vegan - no feta) (GF).....	9.5

\* Bespoke vegan pizzas & burgers available upon request

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### PUDDINGS

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Chocolate orange pot, honeycombe shards (GF).....	5
Coconut rice pudding, banana caramel, mango (GF).....	5

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AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE  
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU