



DEVONSHIRE FELL

BURNSALL

VEGAN DINNER MENU

Two courses £37.50 | Three courses £45.00

Starters

Charred baby leeks, lemon & parsley dressing, pine nut crumble 400cals

Heirloom tomato salad, basil, balsamic pearls, sour dough crackers 306cals

Soup of the day 325cals

Mains

Charred hispi cabbage, romesco sauce, fondant potato, tenderstem broccoli 1236cals

Pea & shallot filled pasta, pea puree, lemon oil 640cals

Garlic roast Mushrooms, onion marmalade, savoy cabbage, parsley oil 460cals

Desserts

Carrot cake, salted caramel ice cream 451cals

Charred pineapple, lime, coconut sorbet 212cals

Dessert Wine & Port

(Served as a 50ml measure)

Chateau Briatte 2009, Sauternes

With opulent, lush tropical fruit;
a honey orange marmalade
richness

£5.95

Muscat Beaumes De Venise 2011

With intense honey tones,
aromas of mint & orange; ideal
with chocolate

£5.95

Taylor's 10 Year Old Tawny

Elegant, rich & mellow
£8.00

Cockburn's Fine Ruby

Full bodied with red-fruit
flavours

£6.50

Coffee & Liqueur Coffees

Americano £3.95

Latte £4.50

Cappuccino £4.50

Espresso £3.95

Irish (Jameson Whiskey)

Calypso (Kahlua)

French (Courvoisier)

All £9.00

A 5% service levy is added to all accounts & distributed directly to staff.