



# DROVERS

## VEGAN/VEGETARIAN MENU

### TO START

BEETROOT & ARTICHOKE TARTLET, TOASTED PUMPKIN SEEDS, FETA – 8.95

SAUTÉED WILD MUSHROOMS, CHESTNUTS, WHOLEGRAIN MUSTARD CREAM SAUCE ON TOASTED SOUR  
DOUGH – 9.50

### TO FOLLOW

#### ROAST CAULIFLOWER STEAK

MISO GLAZE, ONION CRUMB, SMOKED CAULIFLOWER PUREE, ONION GRAVY – 18.95

#### BUTTERNUT SQUASH & HERB ARANCINI

ROASTED SQUASH, BEETROOT PUREE, PICKLED MUSHROOMS – 19.50

### TO FINISH

#### RASPBERRY & LEMON TRIFLE

CARAMELISED NUTS, RASPBERRY SORBET (GF) – 9.50

#### DARK CHOCOLATE & ORANGE TART

VANILLA POD CRÈME ANGLAISE, ORANGE GEL (GF) – 8.95

### SIDES:

CHIMMICHURRI SAUCE – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 5.50

ONION RINGS – 5.50

GARDEN & WHOLEGRAIN MUSTARD DRESSING SALAD – 5.00

PLEASE ADVISE CHEF OF ANY ALLERGIES