

# The WHITCHAFF INN

## Vegetarian Menu

### Starters

HOMEMADE SOUP OF THE DAY  
*Crusty ciabatta 7.50*

CREAMY GARLIC MUSHROOMS  
*Cheesy garlic bread 7.50*

WARM FLAT BREAD  
*Hummus, tzatziki, feta & olives 5.50*

TOMATO, MOZZARELLA, PESTO &  
BALSAMIC SYRUP BRUSCHETTA  
*6.50*

### Main Courses

PENNE PASTA COOKED IN A CREAMY GARLIC MUSHROOM,  
SPINACH AND PESTO SAUCE  
*Garlic bread 15.95*

VEGETABLE AND PEANUT SATAY  
*With rice 15.95*

VEGETABLE, CORIANDER & MANGO BALTI  
*Rice & flatbread 15.95*

FETA & VEGETABLE FAJITA TACOS  
*Fries and sour cream 15.95*

### Desserts

Sticky Toffee Pudding  
*Toffee sauce & custard 7.95*

Chocolate Brownie  
*Chocolate sauce & cream 7.95*

Black Forest Waffles  
*Chocolate ice cream, cherry compote & cream 7.95*

Chocolate & Hazelnut Cheesecake  
*Ice cream or cream 7.95*

Bakewell Tart  
*Ice cream, cream or custard 7.95*

Lemon & Raspberry Pavlova  
*Vanilla ice cream, whipped lemon cream, fresh raspberries,  
white chocolate shards & raspberry coulis 7.95*

ICE CREAM SUNDAES 7.95

ETON MESS  
*Strawberry ice cream, black cherry compote, fresh raspberries, meringue,  
white chocolate shards, raspberry coulis, whipped cream & wafer curls*

CHOCOLATE JUNK YARD  
*Chocolate ice cream, brownie pieces, chocolate honeycomb, chocolate  
crumb, whipped cream, wafer curls & warm chocolate sauce*

BANANA & PEANUT FUDGE  
*Banana & fudge ice cream, banana chips, peanut butter, peanut brittle,  
whipped cream, wafer curls & warm toffee sauce*

### FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. While a dish may not contain a specific allergen, due to the wide range of ingredients in our kitchen, foods maybe at risk of cross contamination by other ingredients.

*Please ask a member of staff if you require further information.*