

# LEAF

TWO COURSES 25.00 | THREE COURSES 30.00

## TO START

### Seasonal soup of the day

Sourdough or gluten free bread, plant-based butter

### Stir fry style Japanese steamed vegetable gyoza

Sweet chilli and lime sauce

### Courgette and sweet corn fritter

Crispy salad, tamarind sauce

### Superfood salad

Grilled tofu, lemon vinaigrette

## MAIN COURSES

### Roast cauliflower steak (gf, df)

Butterbean cassoulet, chimichurri sauce

### Winter vegan Wellington

Butternut squash, vegan feta, seasonal vegetables, roasted vine cherry tomatoes, gravy

### Plant-based burger

Vegan coleslaw, gherkins, lettuce, tomato, burger relish, toasted vegan bun, skin-on fries

### Sweet potato, chickpea and spinach korma (gf)

Steamed rice, lentil crisp

## DESSERTS

### Dark chocolate orange cake (gf, df)

Chocolate sauce, berry compote

### Apple crumble

Vegan vanilla ice cream

### Sticky toffee pudding

Caramel sauce, vegan vanilla ice cream

### Selection of sorbet

Choice of three scoops: Mango, raspberry or lemon (gf)

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free



LEAF

PLANT-BASED MENU



THE  
CASTLE  
HOTEL