

# THE MAVEN

## Vegan Menu

2 COURSE 14.00 | 3 COURSE 16.00

### STARTERS

**CURRIED PARSNIP SOUP**  
Mini bhaji, curry oil (GF)

**ROAST CAULIFLOWER SALAD**  
Fresh herbs, toasted almonds (GF, N)

**AVOCADO BRUSCHETTA**  
Olive tapenade, fresh green salad

**CHILLI, CUMIN AND LENTIL DHAL**  
tomato and cucumber salad, flatbread

**KOREAN NOODLE SALAD**  
pineapple and fresh herbs

### MAIN COURSE

**SWEET POTATO & BUTTERNUT SQUASH MOROCCAN TAGINE**  
Cous cous, flat bread

**TANDOORI SPICED VEGETABLE SKEWERS**  
Sticky lime rice, fresh herbs (GF)

**CHICKPEA, LENTIL & BEETROOT BURGER**  
Coriander hummus, French fries

**CHESTNUT & APRICOT ROAST**  
seasonal vegetables, red wine sauce

### DESSERTS

**DOUBLE CHOCOLATE BROWNIE**  
Summer fruit coulis

**BANANA & CINNAMON CAKE**  
Caramelised banana (GF)

**LIME & COCONUT CAKE**  
Raspberry sorbet (GF)

**WARM CARROT CAKE**

GF - GLUTEN FREE, N - CONTAINS NUTS  
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.

