

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## VEGAN MENU

### STARTERS

<b>HOME MADE SOUP OF THE DAY</b>	<b>£6.50</b>
<b>CRISPY GEM LETTUCE SALAD</b> with avocado, warm roast aubergine, cherry tomatoes, croutons, garden herb vinaigrette	<b>£8.50</b>
<b>SAUTE WILD MUSHROOM</b> spinach, garlic, roast hazelnuts	<b>£8.50</b>
<b>SUPERSEED SALAD</b> pumpkin seeds, sunflower hearts, quinoa, slow roast beetroot, crisp apple, sesame dressing	<b>£9.50</b>

### MAINS

<b>PEA &amp; LEEK RISOTTO</b> minted vegan haloumi, soya cream	<b>14.50</b>
<b>SEASONAL VEGETABLE KEBABS</b> aromatic quinoa, red pepper coulis	<b>£13.50</b>
<b>NAKED MIXED BEAN BURGER</b> flavoured with coriander, tomato salsa, salad, hand-cut chips Add cheese or red onion marmalade for £1.25 each	<b>£10.50</b>

### SIDES

Season salad with vinaigrette	<b>£3.50</b>
Hand cut chips	<b>£3.50</b>
Vegan buttered Green Vegetables	<b>£3.50</b>

### DESSERTS

<b>VANILLA AND MARMALADE CHEESECAKE</b> vegan vanilla ice cream	<b>£8.50</b>
<b>CHOOSE FROM OUR SELECTION OF SORBET or VANILLA VEGAN ICE CREAM</b> choose up to three scoops	<b>£8.50</b>
<b>CHEESE SLATE</b> vegan cheddar, feta and smoked cheddar, chutney, apple, grapes, quince jelly	<b>£11.50</b>

