



# WIDBROOK

## GRANGE

### Vegan & Gluten-free Menu

#### From the pantry...

Homemade soup  
*Served with rye bread*  
7.50

Salt baked heritage beetroot  
*Pickled mooli, watercress and toasted pine nut*  
7.50

Pan-roasted asparagus  
*With black garlic and white bean hummus, spring onions and hazelnut pesto*  
8.50

#### From the kitchen...

Wild mushroom and spinach risotto  
*Dressed rocket & fresh truffle*  
19.50

Celeriac croquettes  
*Carrot puree, roasted cauliflower & carrots, sautéed purple potatoes, wild garlic*  
18.50

Tomato, fig & mozzarella salad  
*Salted baked heritage beetroot, balsamic fig dressing, charred rye croutons & basil leaf*  
17.50

#### From the larder...

Selection of fruit sorbets  
*Served with lemon balm & honeycomb*  
7.50

Chocolate and coconut tart  
*With strawberry and mint compote, bourbon vegan vanilla ice cream*  
8.50

Carrot cake  
*With almond milk & honey roasted pecan nuts*  
8.50

*Full allergen information is available upon request.  
We cannot guarantee that all our products do not contain traces of nuts or seeds.*