

# THE COAL SHED

## VEGETARIAN MENU

### STARTERS

#### Grilled Green Asparagus (v)

*Shimeji mushroom, hollandaise, hazelnut pangrattato*

12

#### Charred Watermelon (gf/v)

*Whipped feta cheese, pomegranate molasses & mint*

12

#### Romaine Caesar Salad (v)

*Parmesan, croutons*

12

#### Black Bean & Tomato Taco (gf/vg)

*Wasabi avocado, sprout shoots*

6

#### Stracciatella (v)

*Grilled peach, pecan nuts & pickled red jalapeño*

12

### MAINS

#### Charred Hispi Cabbage (gf/vg)

*Green pepper & lemon tahini, spring onion, pine nut crumb*

18

#### Crispy Hasselback Sweet Potato (vg)

*Red Thai coconut, makrut lime, salted peanuts*

18

### SIDES

#### Mixed Salad Leaves (gf/v)

*Burnt honey vinaigrette*

5.5

#### Garlic Butter Roasted

**Mushrooms (gf/v)**

5.5

#### Chips (gf/v)

*Maldon salt*

6

#### Tenderstem Broccoli (gf/vg)

6

#### Mac 'n' Cheese (v)

6

### DESSERTS

#### Pavlova (gf/v)

*Vanilla ice cream, black pepper strawberries*

8

*(v) Vegetarian - (vg) Vegan - (gf) Non Gluten Containing Ingredients.*

*Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.*

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