

# VEGAN MENU

LEWINNICK  
LODGE  
ESCAPE TO THE EDGE

## NIBBLES

### Homemade focaccia bread

olive oil, balsamic

4

### Grilled, marinated artichokes

4

### Nocellara & halkidiki olives

marinated in confit lemon  
& verbenä

4

### Tomatoes & vegan mozzarella

oak smoked & semi-dried

5

### Beetroot & rosemary hummus

croûtes

4

## STARTERS

### Caprese salad

heirloom tomatoes, vegan  
mozzarella, olive oil, basil

7

### Seasonal soup

homemade focaccia

5.5

### Roast squash buddha bowl

lemon & lime cous cous, spring  
onion and soya dressing

6.5

## MAINS

### Moroccan spiced bean burger

soya aioli, harissa, seeded bun,  
sweet potato fries

13

### Coconut, root veg &

### puy lentil curry

seasonal greens & puffed brown  
rice, cashew nuts, coriander

14.5

### Shallot tarte tatin

celeriac puree, hazelnut & pear  
salad, vanilla dressing

15.5

## SIDES

### Hand cut chips

4

### French fries

3

### Sweet potato fries

4

### Steamed greens, toasted almonds,

extra virgin olive oil

4

### House salad

3

### Garlic bread

4



# VEGAN MENU

LEWINNICK  
LODGE  
ESCAPE TO THE EDGE

## DESSERT

### Sticky toffee pudding ✳

caramel sauce,  
soy vanilla ice cream

7

### Vegan cream tea

scone, jam, honeycomb  
margarine, a pot of tea

6.5

### Affogato

vanilla soy ice cream & shot of  
espresso or pedro ximenez

5

### Chilled coconut rice pudding

marinated pineapple, mango  
sorbet, coriander

7

### Cornish sorbet selection <sup>GF</sup>

per scoop

2.5

## COMPLEMENT YOUR DESSERT....

	50ml	375ml	Bottle
<b>Sauternes château la fleur d'or</b> france luscious apricot fruit & creamy pâtisserie notes	4	26	
<b>Sauvignon blanc morandé late harvest</b> chile intense quince fruit & orange peel	3.5	19	
<b>Ferreira LBV</b> portugal dark fruit & cocoa	3		40
<b>Ferreira quinta do porto 10 year old tawny</b> portugal excellent balance of ripe fruit & dried spiced fruit from extensive ageing	4		50
<b>Pedro ximenez delgado zuleta</b> spain chestnuts, raisins & prunes	4	23	

Our aim is to serve delicious food, freshly prepared on the premises by our team of chefs. Everything else we buy from carefully chosen quality suppliers, all of whom guarantee us freshness and quality of product.

Fresh vegetables - **Westcountry Fruit Sales & Total Produce**

Bread - **Baker Tom** and for those special menu items we use **Harvey & Brockless** and **Forest Produce**

All meals are freshly prepared to order & during busy times there may be a wait, we believe good food is worth waiting for.

Please note some dishes may contain or have traces of nuts, nut oils or other allergens, or may have been made alongside other products containing them. We advise that anyone suffering from an allergy to please speak to a member of staff for more information about ingredients used.

All prices include vat at 20 %