

THE INN *at Welland*

Vegan Menu

Aperitifs

Artisan breads – balsamic & olive oil (per person) * £2.50pp

Provençal olives **gf** £4.90

Starters

Roast parsnip soup – pumpkin parsley pesto – vegan cheese roll * £8.90

Roasted butternut squash salad – vegan cheese – apple – rocket salsa **gf** £9.50

Mains

Hen of the wood mushroom – celeriac – winter greens – mushroom jam **gf**
£22.00

Caramelised cauliflower risotto – vegan blue cheese – lemon & garlic crumb –
pickled cauliflower * £21.00

Sides

House fries * £4.50

New season potatoes – vegan garlic & herb butter **gf** £4.50

Braised red cabbage – cranberry **gf** £5.50

Smoked sprouts & chestnuts – vegan sage butter * **gf** £4.95

Hay baked parsnips £6.50

Aperitifs

Artisan breads – Netherend Farm butter – flavoured butter (per person) **v *** £2.50pp

Provençal olives **gf** £4.90

Pigs in blankets – honey mustard glaze (four) ***** £6.75

Starters

Roast parsnip soup – pumpkin seed & parsley pesto – Cheddar gougère **v *** £8.90

Chicken liver parfait – carrot chutney – honey & truffle brioche ***** £9.50

Seared Scottish scallops – bacon – cauliflower – chive & mustard sauce **gf** £15.00

Roasted butternut squash salad – cheddar cheese – apple – rocket salsa **v gf** £9.50

Twice baked goats cheese soufflé – beetroot relish – parsley cream **v** £11.50

Cured & torched salmon fillet – quinoa – pickled cucumber – kohlrabi **gf** £11.00

Mains

Beef short rib – creamed potatoes – oyster mushroom – roasted shallot – red wine sauce **gf**
£28.50

Caramelised cauliflower risotto – blue cheese – lemon & garlic crumb – pickled cauliflower *****
v £21.00

Venison haunch – potato Anna – piccolo parsnips – parsnip purée – juniper sauce **gf** £28.00

Pan roasted stonebass – sautéed potatoes – cabbage & samphire – caper jam – anise sauce
gf £31.00

Hen of the wood mushroom – celeriac – winter greens – mushroom jam **gf v** £22.00

Red wine poached halibut fillet – crushed potatoes – kale – bacon – bourguignon sauce **gf**
£33.00

Local bronze turkey – pigs in blankets – smoked sprouts – crushed swede & carrot –
chestnuts – red cabbage ketchup – thyme rösti – cranberry infused jus *** *** £26.00

Sides

Mains continued..

6oz Herefordshire beef fillet – house fries – mushroom ketchup & garlic crumbed onion
– peppercorn sauce * £42.00

Local bronze turkey – pigs in blankets – smoked sprouts – crushed swede & carrot – chestnuts –
red cabbage ketchup – thyme rösti – cranberry infused jus * * £26.00

Sides

House fries * £4.50

New season potatoes – garlic & herb butter **gf** £4.50

Braised red cabbage – cranberry **gf v** £5.50

Smoked sprouts & chestnuts – sage butter * **gf v** £4.95

Hay & honey baked parsnips **v** £6.50

Please make us aware of any food allergy or special dietary requirement

Gluten free gf - dishes can be adapted to be gf * Contains nuts *

[v] vegetarian * could be made [v] * can be made vegan *

A discretionary 10% service & cover charge is added to all bills