

# *The* COACH

## Vegan Menu

### Starters

Vegan soup of the day	8.00
Vegan feta, mixed peppers, kalamata olives, plum tomato, fresh herbs, confit lemon & evo	11.50
Chard Kent cauliflower with miso, Persian aubergine, ceviche dressing	10.50
Vegan Caesar salad, vegan parmesan cheese, garlic croutons	9.00

### Mains

Deconstructed wild mushroom millefeuille, truffle scented leeks, vegan parmesan milk	21.50
Vegan "steak" pie with Matignon vegetable, "smoked pancetta bacon"	20.00
Heritage carrot & pickle ginger risotto, coriander salad, salt baked carrots	19.00

### Desserts

Sticky toffee pudding, spiced walnut crunch, vegan vanilla ice cream	8.50
Jamaican rum marinated pineapple carpaccio, pistachio biscotti, pink peppercorn Chantilly cream	8.50
Preserved Kentish raspberry sorbet	3 (per scoop)

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill Please inform a member of the team if you have any allergies or dietary requirements