

The Anchorage Hotel

~ Vegetarian & Vegan Menu ~

Starters

- Homemade Soup of the Day** served with a crusty roll and butter £4.95 (V)
Grilled Goats Cheese with a balsamic drizzle, served with a salad garnish £6.95 (V)
Brie Wedges served with a plum sauce £6.95 (V)
Arrabbiata Filled Potato Skins with a vegan mozzarella style melt, tomato, garlic, basil & chillies £6.95 (V/ Vg)
Vegetable Spring Rolls with a sweet chilli dip £6.95 (V/Vg)

Main Courses

- Welsh Leek and Mushroom Tart** – Leeks, Mushroom and Onions in a short crust pastry tart, topped with cheese sauce and crumbled Welsh cheese £12.95 (V)
Tortellini with Blue Stilton & Wild Rocket Pesto – Cheese filled tortellini with a creamy blue stilton sauce, spinach and oyster mushrooms £12.95 (V)
Vegetable Curry – Mild Coconut & Turmeric spiced Curry with Chickpeas and Sultana's £12.95 (GF/V/Vg)
Vegetarian Lasagne Verdi – Verdi Pasta with a Tomato & Vegetable Sauce and covered with béchamel and topped with melted cheese £12.95 (V)
Vegetable Hoisin Duck – Shredded Soya & wheat served with a Hoisin sauce, served with rice and vegetables or with sliced leeks and cucumber in a Brioche Bun £12.95 (V/Vg)
Vegan Cottage Pie – Green lentils, sweet potato, swede & carrots in a tomato sauce, topped with new potatoes & chives £12.95 (V/Vg)

Side Orders

Sweets

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| Ciabatta Garlic Bread £3.95 (V) | Vanilla Ice Cream £4.50 (GF/V/Vg) |
| Ciabatta Garlic Bread with Cheese £4.95 (V) | Mango Ice Cream £4.50 (GF/V/Vg) |
| Sweet Potato Fries £3.50 (V) | |
| Chips £3.00 (V/Vg) | Salted Caramel Fudge Cake £6.25 (Vg) |
| Southern Fried Onion Ring Nests £3.00 (V/Vg) | Chocolate and Coconut Tart £6.25 (GF/Vg) |
| Bread Roll (V) / Brioche Bun (Vg) £1.50 | Lemon, Lime & Blackcurrant Tear £6.25 (Vg) |
| Sautéed Mushrooms £3.00 (GF/V) | |
| Coleslaw £2.50 (GF/V/Vg) | |

Dishes may contain ingredients which cause allergic reactions.
Please ask a member of staff for further information.