



BISHOP'S GATE  
HOTEL

# VEGAN & VEGETARIAN MENU



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\*Options noted with Vg are suitable for guests who prefer a plant based menu.

## STARTERS

**Roasted Tomato & Basil Bruschetta,**  
Toasted Sourdough & Pesto Drizzle (VG)

**Portobello Mushroom\***

Stuffed with Ratatouille,

Glazed with Brie & Feta Cheese

\*Can be served without Cheese to be (Vg)

**Warm Goats Cheese Fritter Salad**

Seasonal Leaf Salad, Beetroot & Honey Drizzle

**Spicy Vegetable Taco**

Coriander, Garlic Hummus, Roast Vegetables  
and Siracha Dressing

**Homemade Soup of the Day (Vg)**

## MAINS

**Roasted Cauliflower & Hazelnut Carbonara**

Pasta Tossed in a Spinach Sauce with Spicy Cauliflower Popcorn

**Aubergine & Black Bean Chilli**

Oven Roasted Aubergine, Turmeric Boiled Rice & Guacamole (VG)

**Sweet Potato & Celeriac Risotto**

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle (VG)

**Char-Grilled Halloumi,**

Served on Spinach and Mushroom Potato Gnocchi

**Indian Spiced Courgette & Aubergine Coconut Cream Curry**

Marinated Tofu, Spicy Roasted Chickpeas and Boiled Rice (VG)

**Pea & Shallot Ravioli,**

Tossed with Charred Pimentos, Sun blush Tomatoes,  
Spinach, Garlic & Basil Oil (VG)

## DESSERTS

**Chocolate & Fudge Gateau**

Raspberry Sorbet & Fresh Berries (Vg)

**Vegan Vanilla Ice-Cream,**

Caramelised Pineapple (Vg)

**Banoffee Pie**

Caramelised Bananas,

Vegan Vanilla Ice Cream (VG)

\*Options from our main dessert menu  
are suitable for vegetarian guests\*

**2 COURSE {£31.00} / 3 COURSE {£38.00}**

\*Please note: Not all dishes will be available each day, your server will be able to advise on which options are\*  
For full allergen information, or if you have any dietary requirements, please ask your server.  
All Products locally sourced where obtainable. All menus are subject to change.