

THE PERCH

Vegan Options

TO START

Smoked Tomato & Lovage Soup, with Perch made breads £6.75

Medley Manor Farm Asparagus, Spring Pea, Mint & Pearl Barley Risotto, wild garlic and lemon gremolata £7.95

Jersey Royals, Spring Onion, Wild Garlic & Radish Salad, black truffle mayonnaise £7.95

MAINS

Warm Roasted Beetroot, Heritage Carrot, Red Chicory & Orange Salad, toasted pumpkin seeds & crispy sage £13.95

Medley Manor Farm Asparagus, Spring Pea, Mint & Pearl Barley Risotto, wild garlic and lemon gremolata £13.95

Quinoa, Butter Bean & Spring Cabbage Burger, lemon mayo, red cabbage slaw & triple coked chips £13.95

Nut & Lentil Roast with red wine gravy (*Sundays only*) £14.50

DESSERT

Perch Made Seasonal Sorbet £5.75

Yorkshire Rhubarb, Stem Ginger & Hazelnut Crumble, soya custard 6.95



THE PERCH



Vegan Wines

| WHITE WINE | 175 | 250 | <i>Bottle</i> |
|--|------|-------|---------------|
| Sauvignon Blanc, San Abello, Valle Central, Chile - vegan | 6.50 | 8.50 | 24.95 |
| White Rioja, Gran Cerdo, Spain - organic & vegan | 7.00 | 9.75 | 27.95 |
| Chardonnay, Samurai, South Eastern Australia - vegan | 7.25 | 9.95 | 28.95 |
| Horsmonden Dry White, Davenport Vineyards, 2017, Kent - vegan | | | 36.95 |
| Albarino Reserve, Altos de Jose Ignacio, 2018, Uruguay - vegan | | | 38.95 |
| Sauvignon Blanc, Spy Valley Envoy, 2014, Johnson Estates, New Zealand - vegan | | | 42.95 |
| Pinot Gris, Prophets Rock, 2015, Central Otago, New Zealand - vegan | | | 46.95 |
| Pouilly Fuisse La Croix Vieilles Vignes Denogent 2015, Burgundy, France - organic & vegan | | | 62.95 |
| RED WINE | 175 | 250 | <i>Bottle</i> |
| Nero D'Avola, Cantine Rallo, Sicily - organic & vegan | 5.75 | 7.50 | 22.95 |
| Rioja Crianza, Castillo Clavijo, Spain - vegan | 7.50 | 10.25 | 28.95 |
| Catena Alta Malbec, 2014, Mendoza, Argentina - vegan | | | 62.95 |

