The Mill RESTAURANT

## PLANT BASED (VEGAN) MENU

## ENTREE

GARLIC & PESTO FLAT BREAD © © Freshly made flat bread with confit garlic oil, basil pesto and vegan mozzarella	12	13
MAINS		
ASIAN STYLE VEGAN BEEF & BROCCOLI STIR-FRY & W & STAN STYLE VEGAN BEEF & BROCCOLI STIR-FRY & W & STAN STAN STAN STAN STAN STAN STAN STAN	24	27
VEGAN CHICKEN PESTO PASTA © 1 V © Your choice of spaghetti or penne (gluten free) with freshly made basil pesto and vegan chicken, finished coconut cream	24	27
VEGETABLE CHICKPEA DHAL & H V &	21	24

## CHILDREN'S MENU

In-house vegetable and chickpea dhal, pan-fried with potato and onion, served with basmati rice and roti breads

VEGAN CHICKEN PESTO SPAGHETTI 🚭 🗎 🗸 🕫	9	10
Your choice of spaghetti or penne (gluten free) with freshly		
made basil pesto and vegan chicken, finished coconut		
cream		

Includes a 7oz glass of soft drink & fresh fruit salad dessert. 12 years & under only.

## **ADDITIONAL SIDES**

BATTERED FRIES V ©	8	9
SWEET POTATO FRIES V ©	8	9
CHEF'S POTATO © V 👓	5	6
HOUSE SALAD & V &	5	6
SEASONAL VEGETABLES @ V @	8	9
EXTRA SAUCES - Hummus, Chilli	1.5	1.5

KEY: MEMBERS PRICE NON-MEMBER PRICE

GF Gluten free Goluten free Option G Low Gluten

H Healthy Choice V Vegetarian VC Vegan Vco Vegan Option

Dietary requirements & food allergies

Please note that while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. Ingredients such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and dairy products are all used in our kitchen. While all care is taken to prepare meals as listed (particularly plant based), there is a small risk meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist with your requests.