

# BLACK HORSE

— BEAMISH —

## *Vegetarian and Vegan Menu*

### STARTERS

#### **GARLIC MUSHROOMS (V) (VGA) 5.95**

Whole button mushrooms cooked in garlic butter simply served with crusty artisan bread and dressed leaves.

#### **SUMMER VEGETABLE SALAD (V) 5.95**

Courgette and cucumber ribbons in a lemon and mint dressing tossed together with mixed leaves and watercress topped with crispy sourdough croutons and grilled asparagus.

### MAINS

#### **RISOTTO OF THE DAY (V) (G) 10.95**

Creamy Arborio rice finished with butter and parmesan cheese which is a perfect base for many flavours. Ask your servers for this weeks choice.

#### **WILD MUSHROOM STROGANOFF (V) 10.95**

A selection of mushrooms stewed in a Paprika and garlic cream, finished with brandy and spinach, served with fragrant rice.

#### **FALAFEL BURGER (V) 12.95**

Spiced Chickpea and Spinach burger served in a toasted brioche bun with fresh lettuce, tomato, pickle and a side of Tzatziki.

#### **MUSHROOM CARBONARA (V) 10.95**

Oyster, Chestnut and Field mushrooms sautéed with garlic and herbs, bound in a creamy sauce enriched with free range egg yolk and finished with a generous amount of parmesan. Served with your choice of Penne or Linguini pasta.

#### **STIR FRY EGG NOODLES (V) 9.95**

With Oriental vegetables including pak choi, Chinese cabbage, green onions and bamboo shoots in a hoisin, soy and orange sauce.

#### **VEGETABLE CURRY (VG) 10.95**

Mixed vegetables in an Indian spiced sauce served with mushroom Pilau and homemade nan bread and mango chutney.

#### **MUSHROOM AND LENTIL PIE (VG) 9.95**

Short crust pastry filled with mixed Mushrooms, spinach and Puy lentils flavoured with garlic and fresh herbs served with vegan gravy and seasonal vegetables steamed new potatoes.

#### **PASTA ARRABIATA (VG) 9.95**

Literally means “angry pasta” in Italian. A rich tomato sauce spiced with red chillies and finished with fresh basil leaves tossed together with your choice of Penne or Linguini pasta.

### DESSERT

#### **TRIO OF SORBETS (VG)**

A wide choice of local artisan Beckleberry's sorbet to choose from. Ask your server for today's list.

Seasonal ingredients and alterations may be made at the discretion of the chef. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens and therefore we cannot guarantee that any food item is completely 'free from' traces of allergens. Please make us aware of any allergies.