

PLANT BASED MENU | SPRING 2024

# THE LORD BUTE HOTEL & RESTAURANT

BY  
*Bradley Green*

**VG** ITALIAN OLIVES £4.50  
With black pepper & olive oil.

**V** FRESH BREADS £4.50  
With handmade tarragon & white truffle butter.

**VG** TOASTED WALNUTS £4.50  
With amber maple syrup.

CUCUMBER CARPACCIO **VG**  
Roasted walnuts, sweet Ponzu reduction.

WILD MUSHROOM PÂTÉ **VG**  
Pear & quince jam, crostini.

HONEY ROASTED CARROT SALAD **V**  
With feta, toasted pine nuts & lavender smoked honey.

SEARED ARTICHOKE TAGLIATELLE **V**  
Creamed goats cheese sauce, Genovese pesto oil.

PAN-FRIED GNOCCHI **VG**  
With a portobello, vegan cream & brandy, sauce.

BETROOT WELLINGTON **VG**  
With wilted spinach & sage mash.

TOASTED WALNUT CORGETTE **VG**  
With beluga lentils & a dark soy reduction.

BRADLEY'S CHEESEBOARD £3 Supplement **V**  
With walnut honey & sourdough crackers.

PEANUT BUTTER & CHOCOLATE TORTE **V**  
Vanilla ice cream.

DECONSTRUCTED POACHED PEAR CRUMBLE **V**  
Pumpkin gel, toasted almonds, vanilla ice cream.

TRIO DE SORBET **VG**  
Please ask for today's selection.

**VG** VEGAN

**V** VEGETARIAN

SPRING/37FHY