# Teifi Inn Vegan and Vegetarian Menu <br> <br> Starters 

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Chefs Soup - Delicious homemade vegetarian \& vegan soup served with crusty baguette please ask your server for details (V, Veg, GF) $£ 5.25$
Brie - Golden nutty brie wedges served with cranberry sauce ( $V$, Veg, GF) $£ 6.95$
Walnut \& Beetroot Salad - Mixed leaf salad drizzled with a sweet \& sour dressing of oil, wholegrain mustard, balsamic vinegar \& soft brown sugar (V, Veg, GF) £6.95

## Mains

Dodoma - Delicious peanut, vegetable \& mixed pulses stew from Africa served with white rice ( $V$, Veg, GF) $£ 12.50$
Nut Roast - A medley of mixed nuts, orange \& cranberries served with seasonal veg and choice of potatoes ( $V, V e g, G F$ ) $£ 12.50$
Moroccan Vegetable Tagine - Spicy vegetable tagine with a rich tomato sauce served with cous cous \& Nan bread (V, Veg) £11.95
Vegan Burger - Veggie burger on a toasted bun served with chips \& a crispy salad (V, Veg) $£ 12.95$
Halloumi Burger -Seasoned fried Halloumi slices in a toasted bun with Chilli jam, crispy salad garnish \& chips (Veg) £12.95
Green Lentil Pie - Green lentils in a savoury gravy topped with puff pastry, seasonal veg \& choice of potatoes ( $V, V e g, G F$ ) $£ 11.95$
Macaroni Cheese -Creamy Mac Cheese topped with grilled cheese served with crispy salad \& Garlic bread (Veg) £11.50

## Desserts $£ 6.95$

Cheesecake - Cheese cake of the day (V, Veg GF)
Crumble of the Day - Seasonal fruit topped with a Vegan crumble mix (V, Veg, and GF) Brownie - Rich and gooey chocolate brownie (V, Veg)
Sticky Toffee Pudding -Delicious toffee pudding covered with warm toffee sauce (Veg, GF) Teifi Crush - Summer fruits, ice cream, meringue and whipped cream (Veg, GF)

Dessert of the Day - please ask your server for details
Key $-V=$ Vegan Veg = Vegetarian GF=Gluten Free

