

Alexander's
Brasserie
Rufford Arms Hotel @The

Vegan Menu

Starters

Marinated Tuscan Olives GF [Gluten Free]

Olives marinated in chilli & cumin oil

£3

Bruschetta

Toasted bread topped with fresh tomatoes, garlic & basil, served with an olive & rocket salad

£4

Tomato and Basil Soup [Gluten Free]

Served with a crusty roll

£5

Salt and Pepper Cauliflower [Gluten Free]

Florets of cauliflower lightly dusted with a Chinese salt and pepper spice, deep fried and served

with crispy cabbage and a mild sweet chilli jam

£6

Assiette of Melon [Gluten Free]

A selection of seasonal melon pearls served with a strawberry and lime salsa and fresh fruit

£6

Mixed Vegetable, Lemon & Tofu Spring Rolls

Served with dressed herb leaf salad and sweet chilli jam

£6

Vegan Feta, Olive & Sun Blushed Tomato Salad [Gluten Free]

Tossed through mixed herb leaves with red onion and dressed with an herb oil

£6

Main Courses

Thai vegetable curry [Gluten Free]

Seasonal vegetables in a Thai spiced coconut curry sauce served with a timbale of rice, finished with coriander & lime

£10

Mediterranean Vegetable Linguini

Balsamic roasted vegetables bound in a rich Napoli sauce, presented on a bed of ribbon pasta finished with fresh herbs

£10

Mushroom Stroganoff

Wild & button mushrooms sautéed with brandy & paprika finished with soya cream & French mustard, served with a timbale of rice (GF if French mustard is replaced with Dijon)

£10

Chestnut, Leek & Mushroom Pie

Bound in a garlic soy cream with fresh herbs topped with a puff pastry lid, served with a choice of new potatoes or fries

£10

Spicy Miso Mushroom Burger

Flat mushroom with a sticky miso and sesame glaze, topped with onion rings, sliced cucumber & tomato, served with chilli vegan mayonnaise, in a homemade toasted bun, with fries

£10

Chickpea & Cauliflower Satay Curry [Gluten Free]

Roasted cauliflower and chickpeas bound in mild satay style curry of tomato, peppers & coriander, served with a timbale of rice and mango chutney

£10

Desserts

Cinnamon & Raisin Rice Pudding

Served with fruit compote

£5.95

Sorbet & dairy free ice cream GF

Please ask for today's homemade sorbet flavour, served with fresh fruit

£5.95

Chocolate, hazelnut and strawberry brownie [Gluten Free]

With strawberry coulis and strawberry ice cream

£5.95

Steamed sticky toffee pudding [Gluten Free]

Served with vanilla ice cream & toffee sauce

£5.95

All main courses priced at £9.99

(GF denotes dish is gluten free)

Food allergies & intolerances. Please speak to a member of our team if you have a food allergy or intolerance. In some cases, dishes can be modified to accommodate certain allergies/intolerances Food allergens in some of our dishes include: **Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc.** Please note that some products may contain genetically modified soya