

IMPERIAL ARMS CHISLEHURST

Courtyard Bistro



Vegan Feast

Thursday 8 July 6.30 till 11

£25 for 3 courses and a Vegan and Organic drink

Choose from a glass of Organic Rioja, Organic White Rioja, Fedele Organic Rose, Peroni, Samuel Smiths Lager or Cider or Whitstable Bay Organic Ale

“Njuda”

on homemade rosemary croutons with micro herbs (vg)(sy)

Butternut Arancinis

on a bed of creamy butternut puree with caramelised red onions and micro herbs (vg)(g)(sd)

Vietnamese Summer Rolls

crisp summer vegetables with a soy and peanut butter sauce (vg)(pn)(sy)(g)

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The Incredible Symplicity Burger

6oz patty in a charred brioche bun with cashew cheese, our special house sauces, crispy shallots, dill pickles, beef tomato, spanish onion & baby bem with rosemary sea salted fries (vg)(g)(n)(s)(pn)(sd)(md)(sy)

Ragu

with tagliatelle and parmesan “cheese” with baby basil (vg)(sy)©(n)

Korean BBQ Sticky Tofu

with crispy tenderstem broccoli and pea puree (vg)(sy)

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Caramel & Almond Baileys Tart

with vegan ice cream (vg)(g)(sy)(n)

Apple & Cinnamon Fritters

with summer berries & whipped cream (vg)(g)

Summer Berry Sorbet (vg)(gf)(s)(sd)

Please speak to one of our staff regarding allergens and dietary requirements

(gf) gluten free (v) vegetarian (vg) vegan
(g) gluten (e) eggs (s) sesame (m) milk © celery (f) fish (md) mustard (cs) crustaceans (n) nuts
(pn) Peanuts (sy) soya (l) lupin (msc) molluscs (sd) Sulphur diox

