

JASPER'S VEGAN MENU

STARTERS

Jackfruit Bon Bon 9.90

sriracha peanut sauce (5,6,10,11,12) GF

Bruschetta 9.90

tomato, red onion and basil on sourdough bread (1-w,8-pinenut,10,12) GF+

Salt & Chilli Nuggets 9.90

tossed through Kentucky bourbon bbq sauce with garlic mayo dip and celery sticks (6,9,10,11) GF

Soup of the Day 7.50

sourdough croutons (1-w,6,9) GF+

Jasper's Mezze Plate 11.70

beetroot hummus, pickled red onion, caramelized figs, flat bread, pomegranate molasses dressing (1-w,6,12,13)

SIGNATURE DISHES

Linguine 19.90

sun dried tomatoes, mushroom, spinach and tomato basil sauce (1-w,6,9,12,13)

Mushroom, Spinach & Butternut Squash Risotto 19.50

truffle oil (6) GF

Roast Cauliflower Steak 19.00

beetroot hummus, chimichurri dressing, green beans, twice cooked chips (6,11,12) GF

The Vegan Burger 22.50

mushrooms, vegan cheddar, red onion marmalade on a toasted bap, twice cooked chips (1-w,6,10,12) GF+

DESSERTS

Chocolate and Hazelnut Fondant 8.20

iced raspberry sorbet (1-w,6,8)

Warm Raspberry Frangipane Tart 7.90

vanilla ice cream (6,8-almond) GF

Strawberries and Ice Cream 7.90

GF

V = vegetarian V+ = can be made vegan GF = gluten free GF+ = can be made gluten free



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphure
Dioxide &
Sulphites



13
Lupin



14
Molluscs

JASPER'S VEGAN MENU