



## VEGAN MENU SUMMER 2026

### STARTERS

- Deep fried spicy cauliflower with Koreen bbq sauce - £8.75  
Dipping bread with balsamic vinegar and virgin olive oil - £7.50  
Nachos with Mexican salsa, vegan mozzarella and guacamole - £11.50  
Mexican Dirty Fries – Crispy fries topped with Salsa, pickled red onions and spring Onions - £11.50

### MAINS

- Vegetable Penang curry with basmati rice, mango chutney & poppadom - £17.75  
Meat free burger & vegan mozzarella in a ciabatta roll with coleslaw, fries - £17.95  
Vegan lasagne with mixed salad and fries - £17.95  
Teriyaki Stir fry – vegetable stir fry with garlic and ginger, teriyaki sauce and Rice - £16.75

### DESSERTS

- Brownie with chocolate sauce and coconut vanilla ice cream - £9.75  
\*\*Contains nuts (ground Almonds)\*\*  
Blackberry and apple crumble with coconut vanilla ice cream - £8.75

#### A selection of Ice Creams:

- Vanilla coconut  
Chocolate coconut  
Strawberry coconut

1 scoop - £2.50      2 scoops - £4.95

#### A selection of sorbets:

- Mango  
Passionfruit  
Lemon

3 scoops - £7.00

### PLEASE NOTE:

Much of our menu may be adjusted to suit other allergies. Please ask your server for details.

The Rydon Inn uses exceptional efforts in sourcing, preparing & handling foods to avoid the introduction of a named allergen. However, we cannot guarantee that allergens have not been introduced during another stage of the food chain process. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur outside of our control.

Please make your server aware of any dietary requirements or allergies when ordering food.