

# TRAMSHED



## VEGAN & VEGETARIAN

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### STARTERS

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Yorkshire pudding with poismole	4.95
Purple sprouting broccoli with pickled walnuts and Cashel Blue	8.25
Hedgerow garlic mushrooms on grilled sourdough (V)	7.50
Sutton Farm salad (V)	4.50
Korean fried onion rings (V)	5.50
Romesco with White Lake goats' curd and hedgerow garlic	7.50

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### MAINS

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Butternut squash and sweet potato curry (V)	13.50
Winter vegetable bubble and squeak with a double yolker	12.50
Spaghetti with spicy tomato sauce (V) / <i>add Black Cow Cheddar 1.50</i>	10.75
Mexican salad with roasted peppers and poismole (V)	11.50
Asian salad with crispy mushrooms, chilli and ginger (V)	11.50
Black Cow mac 'n' cheese	11.50

(V) = Vegan

Please inform your waiter if you have any allergies.  
A discretionary service charge of 12.5% will be added to your bill.

## Tales from the Kitchen Library

Tales from The Kitchen Library is an opportunity not only to watch some outstanding chefs in action, but also to share a relaxed evening with Mark Hix and his friends sharing stories of their life in food whilst demonstrating and cooking a four-course menu with paired wine in the intimate setting of Mark's Kitchen Library.

Tickets available at [hixrestaurants.co.uk](http://hixrestaurants.co.uk)

28th April 7pm - Galvin Restaurants' Chris Galvin

