

THORNTON HALL  
HOTEL & SPA  
★★★★

*The*  
L O U N G E

————— 1954 —————

V E G E T A R I A N

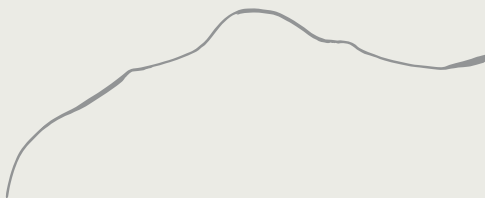
## *To Start*

### **SCORCHED FETA & TRUFFLED FIG (V) 10**

*Served with chilli gel, pickled beetroot & micro coriander*

### **BUTTERNUT & COCONUT SOUP (V, VG) 9**

*Served with caramelised lime*



## *Mains*

### **FETA & WATERMELON SALAD (V) 14**

*Served with tomato jelly, tomato crisps, basil oil, beetroot purée & olive soil*

### **WILD MUSHROOMS (V, VG) 16**

*Served with hazelnut praline, truffled potato crisp, shallot petals, spinach oil & seared asparagus tips*

## *Sides*

**HAND CUT CHIPS 6 | ROASTED GARLIC TENDERSTEM BROCCOLI 5 |  
BAKED SOURDOUGH & SMOKED BUTTER 6 | ONION RINGS 5 | OLIVES 6**

*Please inform your server of any dietary requirements.*

*A 10% discretionary charge will be added to your bill, this will be shared by the team.*

*Key: (V) Vegetarian | (VG) Vegan | (GF) Gluten Free*