



WHINS

GREEN KITCHEN

Two courses £15
Sunday 22nd November
Dine at home menu
Vegan wellington

Vegan wellington, served with roast potatoes, roast carrots, parsnips minted garden peas and a red wine gravy (Vg)

Nut roast

A blend of pecans, walnuts and hazelnuts combined with spices, and vegetables to make this tasty roast. Served with seasonal veg and gravy. (Vg) (Gluten free option available)

Cottage pie

A filling and satisfying pie topped with soft mashed potatoes and a generous filling with puy lentils and vegetables and served with red cabbage and our own home-made gravy (Vg, gluten free)

Boozy apple and cinnamon crumble

Bramley apples and sultanas infused with vanilla vodka with a sweet oat crumble with custard (Vg, gluten free option)

Treacle Tart

A traditional tart served with ice cream (Vg)

Chocolate orange brownie

A delicious double Belgium brownie with fresh orange zest. Delicious hot or cold (Vg)

Please email all orders to
info@whinsgreenkitchen.co.uk or text to 07809127742.

SERVED BETWEEN 12PM TO 5.30PM

