

VEGAN MENU

SHARERS & STARTERS

ROAST GARLIC & ROSEMARY FOCACCIA <i>Sea salt, olive oil & balsamic reduction</i>	6.95	VEGAN CHEESE GARLIC BREAD	7.95	TEMPURA CAULIFLOWER <i>Gochujang glaze, green onion, chive oil</i>	7.95
NOCERELLA OLIVES <i>Lemon, chilli, rosemary</i>	4.50	HERITAGE TOMATO BRUSCHETTA <i>6 day fermented sourdough, shallots, citrus & basil dressing</i>	6.95	HUMMUS <i>Flatbread, sesame, olive oil</i>	8.95
TOMATO GARLIC BREAD	7.95	TRUFFLE, WILD MUSHROOM & SPINACH <i>6 day fermented sourdough toast, crispy shallots</i>	8.50		

MAINS

SUNDRIED TOMATO & RED PEPPER LINGUINE <i>Capers, basil</i>	15.00
RISOTTO MILANESE <i>Acquerello rice, saffron, Amalfi lemon gremolata</i>	14.00
LINGUINI PISTOU <i>Basil, baby heritage courgette, vegan cheese</i>	14.00
VEGAN CHEESE & TOMATO PIZZA <i>Add extra toppings 1.50 each: Spinach, artichoke, peppers, sundried tomato, mushrooms, courgettes, olives</i>	12.00
SUPERFOOD SALAD <i>Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing</i>	13.95

DESSERTS

ICE CREAM & SORBET SELECTION <i>Three scoops of your choosing, ask your server for today's selection</i>	6.50
BANOFFEE RICE PUDDING <i>Caramel rice pudding, torched banana, vanilla ice cream</i>	9.50

SIDES

TRIPLE COOKED CHIPS <i>Rosemary sea salt</i>	4.95
TRUFFLE FRIES	4.95
ROCKET SALAD <i>Cherry tomatoes, balsamic dressing</i>	4.95
HOUSE SALAD <i>Citrus dressing</i>	4.95
GARDEN GREENS <i>Garlic</i>	4.95
SAUTÉED FOREST MUSHROOMS	4.95
OLIVE OIL MASH	4.95
SAUTÉED SPINACH	4.95