

# VEGAN MENU

## STARTERS & SMALL PLATES

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

## MAINS

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<b>SUNDRIED TOMATO &amp; RED PEPPER LINGUINE</b> <i>Capers, basil</i>	<b>15.00</b>
<b>RISOTTO VERDE</b> <i>Spring greens, black olive crumb</i>	<b>14.50</b>
<b>LINGUINI PISTOU</b> <i>Basil, heritage courgette, vegan cheese</i>	<b>14.50</b>
<b>VEGAN CHEESE &amp; TOMATO PIZZA</b> <i>Add extra toppings 2.00 each: spinach, peppers, sundried tomato, mushrooms, courgettes, olives</i>	<b>13.00</b>
<b>SUPERFOOD SALAD</b> <i>Quinoa &amp; buckwheat, sauerkraut, garlic &amp; hemp seed roast sweet potato, heritage beetroot, spinach, edamame &amp; broccoli rav, lemon chicory, avocado purée, citrus dressing</i>	<b>14.95</b>

## DESSERTS

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<b>ICE CREAM &amp; SORBET SELECTION</b> <i>Three scoops of your choosing, ask your server for today's selection</i>	<b>7.50</b>
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## SIDES

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<b>CHIPS OR FRIES</b> <i>Rosemary sea salt</i>	<b>5.20</b>
<b>TRUFFLE FRIES</b>	<b>5.25</b>
<b>ROCKET SALAD</b> <i>Cherry tomatoes, balsamic dressing</i>	<b>4.95</b>
<b>HOUSE SALAD</b> <i>Citrus dressing</i>	<b>4.95</b>
<b>CHARRED TENDER STEM BROCCOLI</b> <i>Black garlic</i>	<b>5.95</b>
<b>SAUTÉED FOREST MUSHROOMS</b> <i>Spinach, citrus crumb</i>	<b>5.20</b>
<b>OLIVE OIL MASH</b>	<b>5.20</b>
<b>SAUTÉED SPINACH</b>	<b>5.95</b>