

# VEGAN MENU

## SHARERS & STARTERS

<b>ROAST GARLIC &amp; ROSEMARY FOCACCIA</b> <i>Sea salt, olive oil &amp; balsamic reduction</i>	<b>6.95</b>	<b>VEGAN CHEESE GARLIC BREAD</b>	<b>7.95</b>	<b>TOMATO &amp; TOFU</b> <i>Whipped tofu, puff rice, chilli citrus dressing, wasabi crackers</i>	<b>7.95</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>6.95</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>8.50</b>		

## MAINS

<b>SUNDRIED TOMATO &amp; RED PEPPER LINGUINE</b> <i>Capers, basil</i>	<b>15.00</b>
<b>RISOTTO MILANESE</b> <i>Acquerello rice, saffron, Amalfi lemon gremolata</i>	<b>14.00</b>
<b>LINGUINI PISTOU</b> <i>Basil, baby heritage courgette, vegan cheese</i>	<b>14.00</b>
<b>VEGAN CHEESE &amp; TOMATO PIZZA</b> <i>Add extra toppings 1.50 each: Spinach, artichoke, peppers, sundried tomato, mushrooms, courgettes, olives</i>	<b>12.00</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, citrus dressing</i>	<b>13.95</b>

## DESSERTS

<b>VEGAN ICE CREAM &amp; SORBET SELECTION</b> <i>Please ask your server for today's selection</i>	<b>6.50</b>
<b>CHILLED TROPICAL RICE PUDDING</b> <i>Coconut, tropical compote, mango &amp; passion fruit sorbet</i>	<b>9.50</b>

## SIDES

<b>TRIPLE COOKED CHIPS</b> <i>Rosemary sea salt</i>	<b>4.95</b>
<b>TRUFFLE FRIES</b>	<b>4.95</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>XO GARDEN GREENS</b> <i>Chilli, garlic, ginger</i>	<b>4.95</b>
<b>SAUTÉED FOREST MUSHROOMS</b>	<b>4.95</b>
<b>OLIVE OIL MASH</b>	<b>4.95</b>
<b>SAUTÉED SPINACH</b>	<b>4.95</b>