

VEGAN MENU

SHARERS & STARTERS

ROAST GARLIC & ROSEMARY FOCACCIA <i>Sea salt, black garlic dip, olive oil & balsamic reduction</i>	6.95	VEGAN CHEESE GARLIC BREAD	7.95	TOMATO & CUCUMBER 'PICKLE' <i>Whipped tofu, puff rice, chilli citrus dressing, wasabi crackers</i>	7.95
NOCERELLA OLIVES <i>Lemon, chilli, rosemary</i>	4.50	HERITAGE TOMATO BRUSCHETTA <i>6 day sourdough with shallot, citrus & basil dressing</i>	6.95	YUCON POTATO BREAD <i>Rosemary, cornichon & smoked sea salt</i>	8.95
TOMATO GARLIC BREAD	7.95	TRUFFLE, WILD MUSHROOM & SPINACH <i>Sourdough toast, crispy shallots</i>	8.50		

MAINS

SUNDRIED TOMATO & RED PEPPER LINGUINE <i>Capers, basil, artichoke</i>	15.00
RISOTTO MILANSE <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 any toppings extra for 1.50 each Spinach, Artichoke, Peppers, Sundried tomato, mushrooms, Courgettes, Olives</i>	12.00
SUPER FOOD SALAD <i>Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, clay baked beetroot, spinach, edamame & broccoli rav, lemon chicory, citrus & avocado dressing</i>	13.95

DESSERTS

VEGAN ICE CREAM <i>Please ask your server for today's selection</i>	6.50
SORBET <i>Please ask your server for today's selection</i>	6.50

SIDES

TRIPLE COOKED CHIPS	4.95
ESPELETTE FRIES	4.95
TRUFFLE FRIES	4.95
TOMATO & RED ONION SALAD	4.95
HOUSE SALAD	4.95
XO STIR FRIED GREENS	4.95
SAUTÉED FOREST MUSHROOMS	4.95
OLIVE OIL MASH	4.95
SAUTÉED SPINACH	4.95