

VEGAN MENU

STARTERS & SMALL PLATES

ROAST GARLIC & ROSEMARY FOCACCIA <i>Sea salt, olive oil & balsamic glaze</i>	6.95	VEGAN CHEESE GARLIC BREAD	8.95	BUFFALO TEMPURA CAULIFLOWER <i>Buffalo glaze, green onion, chimichurri</i>	8.95
NOCERELLA OLIVES <i>Lemon, chilli, rosemary</i>	4.50	HERITAGE TOMATO BRUSCHETTA <i>6 day fermented sourdough, shallots, citrus & basil dressing</i>	7.95	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>	8.95		

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, heritage courgette, vegan cheese</i>	14.00
VEGAN CHEESE & TOMATO PIZZA <i>Add extra toppings 2.00 each: spinach, peppers, sundried tomato, mushrooms, courgettes, olives</i>	13.00
SUPERFOOD SALAD <i>Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, 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
FOREST FRUIT PAVLOVA <i>Raspberry meringue, macerated berries, mint gel, creme chantilly</i>	8.95

SIDES

CHIPS OR FRIES <i>Rosemary sea salt</i>	4.95
TRUFFLE FRIES	5.25
ROCKET SALAD <i>Cherry tomatoes, balsamic dressing</i>	4.95
HOUSE SALAD <i>Citrus dressing</i>	4.95
GARDEN GREENS <i>Garlic, citrus crumb</i>	5.25
SAUTÉED FOREST MUSHROOMS <i>Spinach, citrus crumb</i>	4.95
OLIVE OIL MASH	4.95
SAUTÉED SPINACH	5.25