

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 CAULIFLOWER <i>Tempura, Buffalo glaze, green onion, chimmichuri</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 VERDE <i>Spring greens, salsa verde</i>	14.50
LINGUINI PISTOU <i>Basil, heritage courgette, vegan cheese</i>	14.50
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>	14.95

DESSERTS

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

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