

VEGAN

STARTERS

- GRILLED AUBERGINES & PEPPERS** £5
Garlic dressing & bitter leaf
- LEMON HUMMUS** £6
Toasted seeds, extra virgin olive oil & flatbread
- MUSHROOMS ON TOAST** £6
Sauteed wild mushrooms, truffle & soft herb vegan cream, garlic ciabatta
- FRITTO** £6/£13
Light crispy batter served with garlic & soft herb salad, chive mayonnaise & grilled lemon
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MAINS

- BEYOND MEAT BURGER** £13
Chipotle mayo, crispy onions, crunchy slaw, brioche bun & fries
- NAGASAKI CRUNCH** £12
Black sesame & chilli crusted vegetables, fragrant rice, ginger greens, sweet chilli dressing
- MOROCCAN VEGETABLES** £12
Cumin roasted Vegetables, lemon & paprika hummus, pickled cucumber, crispy onion, warm flat bread, fresh shlada
- ESCALIVADA SALAD** £10
Marinated Grilled vegetables, tomato & red onion salad, garlic dressing
- PANZANELLA** £10
Seasonal marinated tomato, ciabatta, black olive & red onion, red wine vinegar dressing
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DESSERTS

- BLACKCURRANT PARFAIT** £7
Summer berries & raspberry sorbet
- APPLE & RHUBARB CRUMBLE** £7
Sweet apple & ginger rhubarb topped with cookie crumble, vegan ice cream
- WARM CHOCOLATE BROWNIE** £6
Vegan ice cream & chocolate sauce
- COUPE NOIR** £6
Vegan ice cream & chocolate sauce
- AFFOGATO** £5
Vegan ice cream & a shot of espresso
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