

PLANT-BASED

STARTERS

- GRILLED AUBERGINES & PEPPERS** £5.00
Garlic dressing & bitter leaf
- LEMON HUMMUS** £6.00
Toasted seeds, extra virgin olive oil & flatbread
- MUSHROOMS ON TOAST** £6.00
Sauteed wild mushrooms, truffle & soft herb vegan cream, garlic ciabatta
- FRITTO** £6.00/£13.00
Light crispy batter served with garlic & soft herb salad, chive mayonnaise & grilled lemon
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MAINS

- BEYOND MEAT BURGER** £13.00
Chipotle mayo, crispy onions, crunchy slaw, vegan bun & fries
- NAGASAKI CRUNCH** £12.00
Black sesame & chilli crusted vegetables, fragrant rice, ginger greens, sweet chilli dressing
- MOROCCAN VEGETABLES** £12.00
Cumin roasted Vegetables, lemon & paprika hummus, pickled cucumber, crispy onion, warm flat bread, fresh shlada
- ESCALIVADA SALAD** £10.00
Marinated Grilled vegetables, tomato & red onion salad, garlic dressing
- PANZANELLA** £10.00
Seasonal marinated tomato, ciabatta, black olive & red onion, red wine vinegar dressing
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DESSERTS

- BLACKCURRANT PARFAIT** £7.00
Summer berries & raspberry sorbet
- SUMMER FRUITS** £7.00
Refreshing sorbet
- WARM CHOCOLATE BROWNIE** £6.00
Vegan ice cream & chocolate sauce
- COUPE NOIR** £6.00
Vegan ice cream & chocolate sauce
- AFFOGATO** £5.00
Vegan ice cream & a shot of espresso
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FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please note, we use shared cooking environments and equipment may be used for animal-based foods. Please speak to our staff about your requirements before ordering.