

STARTERS

Avocado Smash Bruschetta £6.95

Topped with red and yellow cherry tomato, red onion, capers and mixed peppers.

Served on top of toasted sourdough

Squash 'da' Soup (v) £8.25

Butternut squash and coconut soup with hints of ancho chilli. Topped crisp fennel taralli and a chive oil. Finished with vegan cheese on toast

Wild Mushroom & Cauliflower Bake £7.60

Pan-fried mushrooms and cauliflower with fresh thyme, cracked black pepper, topped with vegan cheese and roasted in our stone bake oven

MAINS

Dirty Vegan Pink Lady £13.95

Black and green olive tapenade base, smoked pickled carrot, vegan mayonnaise, lemon zest, caramelised figs and a touch of chilli. Finished with fresh watercress

Winter Forager Linguini £14.95

Sliced portobello and button mushrooms marinated with black pepper, garlic, chilli, red onion, and black winter truffle paste. Finished with spring onion

Sumac-Spiced Aubergine 'Schnitzel' £15.95

Bread crumbed aubergine steaks, pan-fried with mint, parsley, lemon zest and sumac (a bright red spice from dried berries). Served with a fresh tabbouleh salad, pedron peppers and mint & coconut yogurt carrots

DESSERTS

Black Coconut Ice Cream & Coconut Matcha Affogato £7.50

Social media's new favourite dessert is made by mixing charcoal with coconut cream. It's served with a mini warm coconut matcha latte and topped with toasted sesame seeds

Fruit & Nut Panforte Brownie (n) £7.95

70% dark chocolate, flaxseed, almond, pecan, raspberries and blackberries.

Served with raspberry sorbet

Please ask your server for our vegan wine options.



VEGAN MENU