

## STARTERS

### Baby Beetroot, Bok Choy and Compressed Pear Salad £7.25

Finished with toasted butternut squash seeds and a lemon, mint and beetroot coconut dressing.

### Vegan Meza £7.45

Pedron peppers, Bigillia dip, harrisa butternut squash and freshly toasted sourdough

### Potato Gnocchi £7.25

Cooked with garlic, a pinch of chilli, wild mushrooms, soft chestnuts and brussel sprout heads.

## MAINS

### Dirty Vegan Pink Lady £13.95

Black and green olive tapenade base, smoked pickled carrot on 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

### Very Cherry Lattice Pie £7.50

Served warm with vegan vanilla ice cream latte, topped with toasted sesame seeds

Please ask your server for our vegan wine options.



FESTIVE  
VEGAN MENU