

## VEGAN MENU

In the event of opting for a Vegan meal due to any intolerances other than simply following a Vegan diet, cross-contamination could occur, our restaurant is unable to guarantee that any item can be completely free of allergens.

Patrons are encouraged to consider the severity of their intolerance levels as per individual requirements and needs.



### SMALL EATS and STARTERS

Nocellara olives and black olive paste	6.00
Crostini with grilled vegetables	8.00
Spiced vegetables samosa, pomegranate BBQ sauce	7.00
Mushroom and lentil pâté, barley and spinach cake, porcini broth	11.00

### PASTA and RISOTTO

Strigoloni with peas and asparagus, crumbled pistachios	12.75	15.75
Cauliflower and kale risotto	12.75	15.75

### SALAD and MAINS

Grilled asparagus, salad leaves, Nocellara olives, cherry tomatoes, crusty bread, salsa verde	17.50
 Falafel salad, Chia seeds, Baba ganoush	18.00
 Lentil and mushroom 'risotto'	18.50
Mixed bell peppers, white beans and zucchini flan	19.50
Spicy chickpea and lentil burger in flat bread, With coriander and lime tahini sauce, sweet potato fries	14.50

### SIDES

Hand-cut fresh chips	4.00
Sweet potato fries	4.00
Mixed salad leaves, tomatoes and pickled vegetable salad	4.00
Grilled vegetables	4.00

### DESSERTS

Coconut cheesecake, strawberry purée	8.50
Pecan and Valrhona Guanaja chocolate cake, hot chocolate sauce, black currant sorbet	8.50