

VEGAN MENU

STARTERS

FOR THE TABLE

BREADS & OIL Warm artisan breads with olive oil and balsamic vinegar | 4.50

NOCELLARA OLIVES | 2.95

TO START

MISO AUBERGINE BAO BUNS Sesame, mango & spring onion salsa | 6.95

HUMMUS & TOASTED CIABATTA Topped with tomato tapenade, crispy chickpeas, pine nuts & pomegranate | 5.50

HOMEMADE SOUP OF THE DAY With ciabatta, olive oil & balsamic vinegar | 5.95

MAINS

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NOURISH BOWL Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla | 9.95

POKE BOWL Pickled rainbow vegetables, sesame roasted aubergine, avocado, edamame beans, jasmine rice, soy & mirin dressing | 9.95

MOROCCAN BOWL Giant couscous, baby spinach, roasted chickpeas, pomegranate & coconut tzatziki, topped with an aubergine, lentil & chickpea Moroccan-inspired stew. 2622kJ/624kcal | 10.95

..... Top with Tofu | 2.50

PLANT-BASED BURGER In a sesame seeded bun with lettuce, tomato, pickle, coconut tzatziki and slow-roasted tomato tapenade. Served with a side salad | 13.95

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade | 13.50

MEDITERRANEAN MEZZE FLATBREAD Hummus base, roasted chickpeas, Greek-style salad, seeds, avocado & rocket, with a side salad | 8.50

SIDES

Samphire & baby spinach 3.50 | Sautéed cavolo nero & leeks 3.50

Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil 3.50

DESSERTS

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Our creamy and indulgent vegan vanilla ice cream is made using coconut oil, by our friends at Jude's

APPLE, PLUM & DAMSON CRUMBLE Demerara crumb & vanilla soya custard or vegan vanilla ice cream | 5.95

BLACKCURRANT MOUSSE Biscuit base, mango purée, fresh strawberries | 6.25

VEGAN ICE CREAM OR SORBET Choose three scoops from blood orange sorbet or vegan vanilla ice cream, served with fresh berries | 4.95

SALTED CARAMEL BILLIONAIRES BAR Chocolate chip cookie base, salted caramel & dark chocolate ganache, vegan vanilla ice cream | 6.25

TREACLE & PECAN TART With soya vanilla custard or vegan vanilla ice cream | 6.50

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES & LOOSE-LEAF TEAS

VEGAN MENU

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

All items on this menu are made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some of our dishes contain alcohol. All items are subject to availability. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.