SUMMER VEGGIE/VEGAN MENU

LUNCH & DINNER

MOST DISHES CAN BE ALTERED TO BE VEGETARIAN OR VEGAN TO SUIT - DETAILED BELOW (V-VEGETARIAN)(VE-VEGAN)

STARTERS

CELERIAC RISOTTO \$10 toasted yeast flakes, pickled celeriac, apple (gf)(ve-req)

LOADED HUMMUS paprika roasted chickpeas, olive oil, toasted flatbread (gf)(ve) \$9\$

ROASTED TOMATO SOUP garlic croutons, basil oil (gf-req)(ve) \$9.5

SNACKS

CAULIFLOWER BITES, maple & sriracha glaze (VE)	£6.5
NOCELLARA OLIVES (VE)(GF)	£5
HOMEMADE BREAD, oil, balsamic	£4

MAINS

RIGATONI ALLA VODKA spicy tomato sauce, crispy basil, parmesan (ve-req)	£21.5	SIDES	
CHICKPEA DHAL tandoori cauliflower, pomegranate, pistachio & mint (gf)(v-req)	£21 yogurt	TENDER STEM, tahini dressing, sesame (ve-req) SKINNY FRIES, vegan Parmesan, truffle (ve-req) HOUSE SALAD, apple cider vinaigrette (ve-req)	£5.5 £6.5
FILO & LENTIL TART cumin gravy, roasted baby vegetables (ve)	£19	, 11 S V P	

AFTERS...

ESPRESSO MARTINI

ESPRESSO, KAHLUA, 178 VODKA £12.75

TEA & NESPRESSO COFFEE

ASK TEAM FOR OUR MENU

DESSERTS

CHOCOLATE BROWNIE honeycomb, vegan vanilla ice cream (gf-req)(ve-req)	£9
RASPBERRY & ALMOND TART raspberry sorbet, toasted almonds (ve)(gf)	£9
STICKY TOFFEE PUDDING popcorn, toffee sauce (gf-req)(ve-req)	£9

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.