

# VEGAN MENU

## SHARING

Giant Apulian Cerignola olives	4.25	Pain de campagne	4.00
		<i>Freshly baked bread, extra virgin olive oil, aged balsamic</i>	
Grilled flat bread	6.50		
<i>Pea hummus, crudites, spiced nuts</i>			

## STARTERS

Tempura seasonal vegetables	8.00	Heritage beetroot & avocado	8.50
<i>Chilli jam, lime</i>		<i>Orange, toasted hazelnuts, sherry vinegar</i>	
Chargrilled asparagus	8.50	Salt & pepper organic tofu	8.50
<i>Romesco sauce, aged balsamic, toasted almonds</i>		<i>Watercress, white radish, sesame, soy</i>	

## MAINS

Lebanese fattoush salad	12.50	Superfood salad	12.50
<i>Heirloom tomatoes, radish, cucumber, avocado, mint, crisp flat bread, sesame dressing</i>		<i>Quinoa tabbouleh, beetroot, avocado, pomegranate, kale, tahini dressing, spiced nuts &amp; seeds</i>	
Vegan burger	12.50	Malaysian red curry	13.75
<i>Black bean patty, chipotle mayonnaise, baked sweet potato chips</i>		<i>Aubergine, tofu, pak choi, broccoli, fragrant rice, grilled pineapple salsa</i>	
Asparagus risotto	13.25		
<i>Broad beans, peas, leeks</i>			

## SIDES

Chargrilled broccoli, chilli, garlic	5.00	Baked sweet potato chips	4.00
Pak choi, ginger, spring onion	4.50	Crushed new season potatoes	4.50
Beer battered onion rings	4.00	House salad	4.50
Spinach, chilli, garlic	5.00		

## DESSERTS

Coconut sorbet	7.50	Raspberry sorbet	7.50
<i>Macerated strawberries, basil</i>		<i>Fresh berries, hazelnut brittle</i>	

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

A discretionary service charge will be added to your bill.

the restaurant  
bar + grill