MENU

## STARTERS

## MARINATED OLIVES

## VEGAN MEATBALLS

Spicy tomato \& pepper sauce served with sourdough bread

## SUNDRIED TOMATO HOUMOUS

Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives \& warm bread

5 SALTED SMOKED ALMONDS 5
10 BRUSCHETTA TOMATO 9
Heritage tomatoes, basil and garlic, finished with extra virgin olive oil

9 ROASTED WILD MUSHROOM \& CHERRY TOMATOES
On a bed of toasted sourdough \& wilted spinach

## MAINS

FALAFEL BURGER \&
SMASHED AVOCADO
Sliced Tomato, pickled vegetables, fresh rocket \& Sriracha vegan mayonnaise and vegan bun

## BEETROOT RISOTTO

Topped with roasted butternut squash, walnuts \& pistachios

18 GRILLED VEGAN HALLOUMI SALAD 16
Chargrilled courgette, roasted red peppers, beetroot, orange segments, padron pepper, spinach, and houmous drizzled with lemon dressing

AUBERGINE PARMIGIANA
18 TORTELLONI
Shaved parmesan \& rocket in a cherry tomato, chilli \& butter sauce

- Chimichurri 3.25
- Skin on seasoned chips 4.75
- Steamed tenderstem broccoli with chilli \& garlic 5.75
- Homemade chunky chips 5.25
- Grilled asparagus \& Spinach 6
- Onion rings 5

Mixed leaf \& herb salad with walnut dressing 5

French beans with shallots \& peas 5.5

# BISCOTTI CHEESECAKE <br> With biscoff sauce 

8.75

ORANGE SORBET
2 Scoops
6.25

3 Scoops

