



Plant based menu

Small plates

Crispy vegetables, coconut & sesame, tequila & lime, chilli jam 6.00 **5.50**

Courgette fries, smoked garlic aioli, pomegranate & sweet potato crisps
5.50 **5.00**

Korean fried cauliflower, toasted sesame oil, chilli & spring onion 4.50
4.00

Salt baked beetroot arancini, cornflake crumb, aioli, balsamic glaze 6.00
5.50

Zaalouk humous, mango salsa, sourdough pita 4.00 **3.50**

Salt & pepper crispy kale 2.50 **2.25**

Warm marinated mixed olives, oven blushed tomato, breads & oil 4.00
3.50

Burnt red pepper & Napoli risotto, crispy kale 4.50 **4.00**

Large plates



Smoked Napoli & chickpea stew, sesame aioli sour dough flatbread 11.00
10.00

Charred tenderstem broccoli, burnt red pepper, tomato & cashew risotto
12.00 **11.00**

Salt & pepper spiced vegetables, red curry, poppadum, coconut & sesame
rice 12.00 **11.00**

Zaalouk humous, roasted vegetables, sourdough pita & sweet potato fries
11.50 **10.50**

Spiced mix vegetable burger, cumin seed & red lentil crumb, Gochujang
aioli, sweet potato fries 10.50 **9.50**





Sourdough Flatbreads

Roasted Garlic & herb 4.50 **4.75**

Roasted Garlic, herb & cheese 5.00 **4.75**

Smoked Napoli, spinach & scotch bonnet oil 5.00 **4.75**

Burnt red pepper, tomato & crispy kale 5.00 **4.75**

Fries

Rosemary salted skin on house fries 2.50 **2.25**

Sweet pot fries, house kimchi, gochujang aioli 3.50 **3.25**

Curly fries, ketchup aioli, crispy shallots 3.00 **2.75**

Salt and pepper mixed fries 2.50 **2.25**

Herb salted skin on fries, grated cheese & smoked garlic aioli 3.50 **3.25**

Chilli dusted curly fries, red curry & fresh chilli 3.50 **3.25**

Parmesan & truffle fries 3.50 **3.25**

Desserts

Chocolate brownie, crispy raspberries, flowers 3.50 **3.25**

Parma violet meringue, coconut cream, elderflower-soaked berries 3.50

3.25

