



Vegan & Vegetarian

Starters

- MEATLESS MEATBALLS 8.5 (V)(VE)
TOMATO, BASIL
- SAUTÉED MUSHROOMS 8 (GF)(V)(VE)
IN A GARLIC OLIVE OIL
- TEMPURA VEGETABLES 8 (GF)(VE)
WITH SWEET CHILLI DIP
- POPCORN CAULIFLOWER 8 (GF)(V)(VE)
WITH MAYO
- HUMUS & CHICKPEAS 9 (V)(VE)
WITH CHILLI OIL & TOASTED NAAN

Mains

- SHEPHERDLESS PIE 18 (V)(VE)
VEGAN GRAVY
- VEGAN RED THAI CURRY 17 (GF)(V)(VE)
WITH FLUFFY RICE
- RICOTTA & SPINACH GIRASOLI 19 (VE)
IN A GARLIC, SPINACH TOMATO SAUCE
- SWEDISH MEATLESS MEATBALLS 19 (V)(VE)
TOMATO & BASIL PASTA
- ROASTED MOUSSAKA 18 (GF)(V)(VE)
WITH COURGETTES, RED PEPPERS, FETA & CHICK PEAS, LAYERED WITH GARLIC FRIED
AUBERGINE

Desserts

- ALL VEGAN AFFOGATO - SHOT OF COFFEE, (GF)
ICE CREAM & A SHOT OF LIQUOR 9
- VEGAN CHEESECAKE OF THE DAY 8.5 (GF)(V)(VE)
- MIXED FRESH BERRIES & VEGAN ICE CREAM 8.5 (GF)(V)(VE)
- TRILLIONAIRE TART, LAYERS OF TOFFEE & CHOCOLATE 8.5 (GF)(V)(VE)

Sides

CHIPS 4 FRENCH FRIES 4 ONION RINGS 5.5 SIDE SALAD 6.5 GARLIC POTATOES 5.5

(V) - VEGAN (VE) - VEGETARIAN (GF) - GLUTEN FREE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH