



Vegetarian & Plant Based Menu

Served Monday to Saturday from 12 noon until 5.00 pm, 6.00pm until 9.30pm

To Begin

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil (VG)	3 ½
Marinated olives with cumin, lemon & garlic (VG)	4

Small Plates

Blackened tomatoes, bocconcini, spring pesto, pickled shallots & balsamic (V)	6 ½
Chargrilled broccoli, orange-miso dressing & sesame seeds (VG)	5 ½
Crushed avocado & feta on artisan bread with pomegranate & rocket (V)	6 ½

Main Courses

Vegetable biryani, cauliflower pakora, pomegranate & coriander (VG)	11 ½
Imam Biyaldi, bulgur wheat & parsley salad & tzatziki (V)	12
Orzo pasta, wild garlic salsa, spring vegetables, confit tomatoes & goats' cheese (V)	9 ½

Sides

3 each

Baby gem wedge, blue cheese & tomatoes (V) Garlic portobello mushroom (V)
Seasonal greens, olive oil & sea salt (VG) Rocket with aged balsamic & olive oil (VG)
Hand-cut chips or French fries & smoked aioli (V) Champ mash (V)

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team. Our dishes may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering.

V – Vegetarian | VG – Vegan