



## Vegetarian & Plant Based

### While you wait

Artisan beer bread, Jersey butter & Halen Môn charcoal salt	2.95
Marinated olives	3.95

### Small Plates

*(designed to share - we recommend 2-3 small plates per couple)*

Garlic bread (V) 3.50	Cheesy garlic bread (V) 4.25
<b>Baby burrata</b> (V)	6.95
Heritage tomato carpaccio, 10 year old balsamic & Le Blanc olive oil	
<b>Gobi 65</b> (VG)	5.95
Chennai spiced cauliflower fritters, mango chutney, chilli & coriander	
<b>Char-grilled broccoli</b> (VG)	5.50
Orange-miso dressing, toasted sesame seeds & togarashi	

### Main Courses

<b>Mac 'n' cheese</b> (V)	10.50
parmesan & herb crumb, balsamic dressed rocket	
<b>Black bean chilli</b> (V/VG on request)	11.50
Guacamole, tomato salsa, tortillas, sour cream & cheddar	
<b>Mushroom and swiss burger</b> (V)	12.50
sourdough bun, mayo, lettuce, tomato, pickles, skinny fries & relish	
Add Swiss cheese   Beer onions   Avocado	+1.50 each

### Sides & Sauces

Ratatouille (VG)   Garlic mushrooms (V)	3.00 each
Baked sweet potato & chimichurri (VG)	
Balsamic dressed rocket & tomato salad (VG)	
Broccoli, olive oil & sea salt (BG)	
Fries or hand-cut chips (V) can be (VG)	
Upgrade to parmesan & truffle oil loaded fries (V)	+1.50