

VEGAN MENU

Appetisers

- Sweet pickled chillies £3.50
Gordal Olives, virgin olive oil, sea salt £3.50
House roasted almonds, rosemary, virgin oil £3.50 (n)
Spiced kikkones, broad beans and nuts £3.50 (n)
Sourdough bread with olive oil and PX vinegar £2.95
Toast with tomato or olive oil and PX vinegar £2.95

Tapas Plates

- Fried Bravas potatoes with chunky tomato sauce £4.50
Pan fried padron peppers with salt flakes £4.50
Roast tomato and basil oil risotto £5.50
Torched figs, roasted grapes, PX onions, toasted sourdough £6.00
Hispi cabbage, baby leeks, padron and garlic oil £5.00
Gnocchi with wild mushroom and tarragon £5.50
Fennel, orange, balsamic blackberries and spring onion salad with crostini £5.00
Hummus, chimichurri and flat bread £5.00

Dessert

- Selection of sorbets £5.50
Fig, blackberry and torched peach with agave syrup £5.50

