

## ***Vegan menu***

### **Bar snacks, nibbles and accompaniment for drinks**

**Olives with sun-dried tomato, garlic and herbs 5.00**

**Salted + roasted mixed nuts 6.00**

### **Starters**

**Asparagus, watercress, pea and radish salad** mixed grains with fresh mint, honey and mustard dressing **9.75**

**Smashed avocado** on dairy-free toast, with roasted peppers, smoky brunch seasoning **12.50**

### **Main courses**

**Big bowl salad** romaine, grated carrot, roasted peppers, beetroot, chickpeas, avocado; tomato, olive and onion salsa; croutons **13.95**

**Add a dressing:** vinaigrette **or** creamy vegan dressing

**Veggie mezze** roasted red pepper dip topped with tomato salsa, olives, houmous, butter beans with olive oil and parsley, bread **17.50**

**Beyond Meat veggie burger in a bun** vegan cheese, burger relish, skin-on fries, onion rings, salad **18.00**

**Extras:** avocado **+3.00** roasted peppers **+2.50**

**Vegan/vegetarian tart of the day** *please see blackboard for details, and check with your server for suitability*

### **Dessert**

**Bere Dairy locally made sorbet (two scoops) 7.50**

\*Cross-contamination risks cannot be eliminated in our kitchen. Allergies or dislikes? Let us know before ordering, ingredients not listed in full. 12.5% service added to all tables, all tips to staff. Bills split max 4 ways