

VEGAN BIG PLATE

Served until 12pm
avocado, wilted spinach, spiced chickpeas, skillet potatoes, roast tomatoes, field mushrooms, toasted white bloomer with soya spread VE

7.00

BRUNCH Served 8.30am to 4pm

TOAST

with vegan soya spread 2.00
with jam or peanut butter 2.50

ALMOND & DATE GRANOLA 4.50
with soya/oat milk, strawberry compote & chia seeds

AVOCADO ON TOAST 5.00
smashed avocado on toasted white bloomer topped with roast chickpeas & red pepper flakes

ADD ON

Avocado 2.00

Side of skillet potatoes with roast garlic aioli 3.95

LUNCH Served 12pm to 4pm

SOUP OF THE DAY 4.50
with rosemary & rock salt focaccia
check with your server if today's freshly homemade soup is vegan

CREAMY GARLIC MUSHROOMS 5.50
on rosemary & rock salt focaccia in garlic cashew cream

ROASTED ROOT VEGETABLES 5.95
with spinach leaves, green tahini sauce & crispy fried pitta

CRISPY FRIED GNOCCHI 5.95
with tenderstem broccoli & sunflower seed pesto

SKIN ON FRIES 3.95
tossed in black pepper & oregano

SKILLET POTATOES 3.95
charred, crushed new potatoes

TENDERSTEM BROCCOLI 3.50
with chilli, garlic & lemon VE

FOCACCIA 2.50
rosemary & rock salt focaccia

OLIVES 2.50
marinated in garlic, orange & smoked paprika

VEGAN RASPBERRY SORBET 3.50

PLEASE SEE THE COUNTER FOR TODAY'S VEGAN & GF BAKES

VEGAN

BIG PLATES Served until 12pm

THE MEAT ONE 2 bacon, 2 poached eggs, chorizo & chickpea cassoulet, skillet potatoes, field mushrooms, GF toast	8.00
THE VEGGIE ONE fried halloumi, 2 poached eggs, skillet potatoes, roasted tomato, field mushrooms, GF toast V	8.00
THE VEGAN ONE avocado, wilted spinach, spiced chickpeas, skillet potatoes, roast tomatoes, field mushrooms, GF toast VE	7.00

BRUNCH Served 8.30am to 4pm

BACON ON TOAST crispy smoked bacon on GF toast	4.50
SCRAMBLED EGGS & WHIPPED HERB RICOTTA on buttered GF toast V	4.50
FRITTATA OF THE DAY with buttered GF toast V	6.00
AVOCADO & POACHED EGGS smashed avocado on GF toast with poached eggs, roast chickpeas & red pepper flakes V/VE	6.00
STEAK & EGGS flat iron steak with fried eggs, wilted spinach & skillet potatoes	8.00

ADD ON

1 poached egg	1.00
2 smoked bacon rashers	1.00
Avocado	2.00
Fried halloumi	2.00
Side of skillet potatoes with roast garlic aioli	3.95

LUNCH Served 12pm to 4pm

SOUP OF THE DAY served with GF toast V/VE	4.95
CREAMY GARLIC MUSHROOMS on GF toast in garlic cashew cream VE	5.95
HOT SMOKED SALMON NICOISE boiled egg, green beans, roast tomato, spinach leaves & salsa verde	8.50
FRIED HALLOUMI & ROASTED ROOT VEGETABLES with spinach leaves & green tahini sauce V/VE	7.95
CACIO E PEPE FRIES skin on fries in black pepper & parmesan with roast garlic aioli V/VE	3.95
SKILLET POTATOES charred, crushed new potatoes with roast garlic aioli V/VE	3.95
HALLOUMI FRIES with green tahini sauce V	4.95
TENDERSTEM BROCCOLI with chilli, garlic & lemon VE	3.50
OLIVES marinated in garlic, orange & smoked paprika	2.50
SWEET	
CHOCOLATE BROWNIE with honeycomb & vanilla ice cream	5.50
MERINGUE & RASPBERRY SORBET with whipped cream & berry compot	5.50
AFFOGATO honeycomb & vanilla ice cream, espresso & hazelnut liqueur	4.95

GLUTEN FREE

VEGAN

SMALL PLATES

CAULIFLOWER STEAK chimichurri VE	5.95
TENDERSTEM BROCCOLI lemon, almond dukkah	3.95
CRISPY FRIED GNOCCHI mushroom, garlic cashew cream	5.50

BITES & SIDES

SKIN ON FRIES skin on fries tossed in black pepper & oregano	3.95
SMASHED AVOCADO chilli, almond dukkah, toasted bloomer	4.95
FOCACCIA rosemary & rock salt focaccia	2.50
MARINATED OLIVES garlic, orange, smoked paprika	2.50

SWEET

VEGAN RASPBERRY SORBET	3.50
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PLEASE SEE THE COUNTER FOR TODAY'S
FRESH VEGAN & GLUTEN FREE BAKES

GLUTEN FREE

SMALL PLATES

FLAT IRON STEAK straw fries, miso hollandaise	7.50
HOT SMOKED SALMON confit fennel, salsa verde	7.50
COCONUT PRAWNS chilli, lime, curry mayo	6.95
CHICKEN WINGS chilli, garlic, coriander	6.50
CAULIFLOWER STEAK chimichurri VE	5.95
TENDERSTEM BROCCOLI baked feta, lemon, almond dukkah V	5.95

BITES & SIDES

CACIO E PEPE FRIES skin on fries in black pepper & parmesan with roast garlic aioli V/VE	3.95
HALLOUMI FRIES with green tahini sauce V	4.95
MARINATED OLIVES garlic, orange, smoked paprika VE	2.50

SWEET

CHOCOLATE BROWNIE with honeycomb & vanilla ice cream	5.50
MERINGUE & RASPBERRY SORBET with whipped cream, compote & berries	5.50
AFFOGATO honeycomb & vanilla ice cream, espresso & hazelnut liqueur	4.95

EVENING

from 4pm

MIDWEEK WINE & DINE - £30

Any 5 small plates, bites or sides & a bottle of house wine for two

Tue to Thurs 4pm - 7pm