

VEGAN

BRUNCH

MON - SUN UNTIL 16:00

**OUR FOOD IS SCRATCH-COOKED AND MADE HERE***We source the best quality, most sustainable ingredients from suppliers who care as much as we do.**Holding a coveted 3\* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes.*

<b>Brick Oven 24hr Ferment Organic Sourdough Toast</b>	<b>3.5</b>
w/Seasonal Jam or Marmite	
<b>Coconut Chia bowl</b>	<b>5.5</b>
w/Roast plum & coconut yoghurt	
<b>House Made Bircher</b>	<b>8</b>
w/Coconut yoghurt, roast plum, apricot, apple & passionfruit	
<b>Fruit Salad</b>	<b>7.5</b>
Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit	
<b>Add coconut yoghurt +1</b>	
<b>Field Mushrooms &amp; Butter Beans</b>	<b>9.95</b>
w/Tarragon & truffle	
<i>25p from every dish sold, donated to Magic Breakfast</i>	

<b>Avocado, Vegan Feta, Lime &amp; Chilli</b>	<b>9.95</b>
On smoky aubergine topped brick oven sourdough toast	
<b>Vegan House Breakfast</b>	<b>11.5</b>
Falafels, smashed avocado, slow roast tomatoes, field mushrooms, tahini and brick oven sourdough toast	
<b>SIDES</b>	
<b>Tomato, mushroom, spinach</b>	<b>3.5</b>
<b>Avocado</b>	<b>4.5</b>

ALL DAY

MON - SAT 11:30 - 22:00  
SUN 11:30 - 21:00

<b>SMALL &amp; SHARING</b>	
<b>Sourdough Bread &amp; EV Rapeseed Oil</b>	<b>3.5</b>
<b>Roast Squash, Carrot &amp; Turmeric Hummus Dip</b>	<b>7.5</b>
w/Warm paratha bread, radish & hazelnut dukkah	
<b>Grilled Smokey Wonky Aubergine</b>	<b>8.95</b>
w/Whipped tahini, vegan feta, harissa, hazelnut and basil	
<b>Roast Butternut Squash &amp; Spinach Falafels</b>	<b>7.5</b>
w/Lemon & pepper tahini	
<b>Crostini</b>	<b>4.95</b>
<i>Three crostini per portion.;</i>	
- Aubergine Caponata & Basil;	
- Roast Butternut Squash Hummus with Dukkah	

<b>BIGGER PLATES</b>	
<b>Roasted Butternut Squash, Wonky Aubergine &amp; Chickpea Curry</b>	<b>11.5</b>
w/Organic coriander short grain rice & paratha bread	
<b>House Salad</b>	<b>11.95</b>
w/Warm quinoa, roast butternut squash, wild mushroom, wonky courgette, edamame, radish, beets & miso dressing	
<b>Symplcity Vegan Burger</b>	<b>12.5</b>
w/Vegan cheese, baby gem, tomato, onion, pickles & burger relish	
<b>Add skin-on fries to your buger +3.5</b>	
<b>Vegan Caesar Salad</b>	<b>10.95</b>
w/Roast Butternut Squash, spiced chickpeas & baguette croutons	

**SUNDAY ROASTS** FROM NOON SUNDAY

<b>Roast Butternut Squash</b>	<b>14.95</b>
w/Quinoa, spinach falafel, garlic green beans, grilled truffle cabbage minted peas, maple roast carrot & vegie gravy	

<b>SIDES</b>	
<b>Skin on Fries &amp; Rubies Ketchup, Mixed Leaf Salad</b>	<b>4</b>
<b>Garlic Green Beans</b>	<b>4.5</b>
<b>Side Vegan Caesar, Chilli Lemon Guacamole Salad, Truffle Macaroni Cheese</b>	<b>5</b>

<b>PUDS</b>	
<b>Happy Endings Ice Cream Sandwich</b>	<b>5.5</b>
The Vegan One	
<b>Fruit Salad</b>	<b>7.5</b>
Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit	
<b>Add coconut yoghurt + 1</b>	
<b>Coconut Chia bowl</b>	<b>5.5</b>
w/Roast plum & coconut yoghurt	
<b>Roast Plum &amp; Apple Crumble</b>	<b>6.95</b>
w/Coconut yoghurt	

Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. \*u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

DW-VE-MENU-JUN 2021  
ALL-SITES



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