



VEGAN

BREAKFAST

Vegan Brunch 13.95

Vegan sausage, hash browns, beans, mushrooms and spinach, roasted vine tomatoes, smashed avocado on toasted sourdough.

Vegan Sausage Soft Bun 6.25

Add vegan hash browns 2.25 GF

Vegan Dirty Breakfast Butty 11.75

Vegan sausages, avocado, spinach, hash brown, vegan cheese, chipotle chilli jam, served in a soft bun.

Vegan Smashed Avocado 10.95

Smashed avocado on toasted sourdough.

Add roasted vine tomatoes 2.25

Vegan Toasted Sourdough 5.25

Vegan butter and jam
Vegan butter and marmalade
Vegan butter and Marmite.

EXTRAS

Vegan Toasted Sourdough 1.95

Avocado 2.50 GF

Spinach 2.25 GF

Roasted Vine Tomatoes 2.25 GF

Vegan Sausage 2.50 GF

Mushrooms 2.50 GF

Hash Browns 2.25 GF

JUICES & SMOOTHIES

Morning Cooler 5.35

Lemon, elderflower and mint, finished with soda and cucumber.

Watermelon and Basil Cooler 5.35

Watermelon, basil, pineapple juice and soda.

Berry Bliss Prebiotic Smoothie 6.00

Bursting with blueberries, strawberries and raspberries, blended with apple and banana, this antioxidant powerhouse will keep your gut in peak form.

Ginger Glow Prebiotic Smoothie 6.00

Orange and lemon juices meet warming ginger, turmeric and a dash of black pepper, bolstering immunity and aiding digestion.

Wonder Greens Prebiotic Smoothie 6.00

Spinach, kale, and avocado whirl with mango, apple, and banana for a creamy, chlorophyll-rich sip, boosted by spirulina, gut-nourishing prebiotic fibre for all-round vitality.

Pure Orange Juice 5.95

100% cold pressed oranges.

COCKTAILS

Aperol Spritz 11.30

Aperol topped with soda and sparkling wine. A classic for all occasions.

Limoncello and Elderflower Spritz 11.30

Limoncello blended with elderflower, lemon, fresh mint, topped with soda and sparkling wine.

Peach and Pineapple Spritz 11.30

Montzi peach liqueur, pineapple, topped with Fever-Tree white grape and apricot soda and sparkling wine.

Glass of Prosecco 7.25

Cosy Mimosa 8.00

Bloody Mary 11.75

Virgin Mary 5.00





VEGAN LUNCH

SMALL PLATES

Perfect for sharing as a starter, we recommend three dishes for two people.

Vegan Nocellara Olives 4.75 GF

Vegan Crispy Cauliflower 7.50

Tossed in a sweet chilli glaze, served with satay* mayonnaise, sesame and curry leaves. GF

Vegan Charred Padron Peppers 7.50

With pimento pesto, pickled shallots and toasted pine nuts. GF

Vegan Traditional Iraqi Laffa Flatbread 4.75

Brushed with olive oil and sprinkled with sea salt.

MAINS

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, this family recipe combines 15 aromatic spices into a rich, perfectly balanced curry.

Vegan Chestnut Mushroom, Tomato and Spinach Curry 17.95

Mushrooms, tomatoes and spinach sautéed in a coconut, red onion and tamarind curry sauce.

Served with fragrant cumin rice and a fresh cucumber and tomato salad. GF

Add laffa flatbread 3.00

Vegan Cosy Smash Burger 17.95

A double plant-based patty with caramelised onion, tomato, black pepper aioli and house pickles.

Served in a soft bun with fries.

Add Applewood Smoked Vegan Cheddar 1.50

Upgrade to sweet potato fries 1.00 GF

Vegan Charred Courgettes and Smoky Piquillo Pepper Relish Focaccia 12.75

Charred courgettes, avocado, pickled onion, smoky piquillo pepper relish, basil and mizuna.

Served in a sea salt and olive oil focaccia with fries.

Vegan Puttanesca Linguine 13.95

San Marzano tomato sauce with lilliput capers, picante olives and pickled chilli,

topped with toasted pine nuts.

Vegan Bulgur Wheat and Pickled Green Apple Salad 13.95

With mizuna, tenderstem broccoli, green beans, smashed cucumber, mint, basil and toasted sunflower seeds

served with whipped avocado and a sherry and maple vinaigrette.

SIDES

Vegan Fries 4.95 GF

Vegan Sweet Potato Fries 5.95 GF

Vegan Steamed Tenderstem Broccoli 4.95 GF

Vegan Green Salad 4.50

With sweet pickled shallots, pine nuts and a sherry and maple dressing. GF

Vegan French Green Beans 4.50

With sweet pickled shallots and pine nuts and a sherry and maple dressing. GF

Vegan Tomato and Basil Salad 4.50

With red onion, extra virgin olive oil and aged balsamic. GF

BRUNCH

Vegan Brunch 13.95

Vegan sausage, hash browns, beans, mushrooms and spinach, roasted vine tomatoes and smashed avocado on toasted sourdough.

Vegan Smashed Avocado 10.95

On toasted sourdough.

Add roasted vine tomatoes 2.25





VEGAN DINNER

SMALL PLATES

Perfect for sharing as a starter, we recommend three dishes for two people.

Vegan Nocellara Olives 4.75 GF
Vegan Traditional Iraqi Laffa Flatbread 4.75
Brushed with olive oil and sprinkled with sea salt.

Vegan Crispy Cauliflower 7.50
Tossed in a sweet chilli glaze, served with satay*
mayonnaise, sesame and curry leaves. GF

Vegan Charred Padron Peppers 7.50
With pimento pesto, pickled shallots
and toasted pine nuts. GF

MAINS

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, this family recipe combines 15 aromatic spices into a rich, perfectly balanced curry.

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Add laffa flatbread 3.00

Vegan Cosy Smash Burger 17.95
A double plant-based patty with caramelised onion, tomato, black pepper aioli and house pickles. Served in a soft bun with fries.
Add Applewood Smoked Vegan Cheddar 1.50
Upgrade to sweet potato fries 1.00 GF

Vegan Puttanesca Linguine 13.95
San Marzano tomato sauce with lilliput capers, picante olives and pickled chilli, topped with toasted pine nuts.

Vegan Bulgur Wheat and Pickled Green Apple Salad 13.95
With mizuna, tenderstem broccoli, green beans, smashed cucumber, mint, basil and toasted sunflower seeds served with whipped avocado and a sherry and maple vinaigrette.

SIDES

Vegan Fries 4.95 GF
Vegan Sweet Potato Fries 5.95 GF
Vegan Steamed Tenderstem Broccoli 4.95 GF

Vegan Green Salad 4.50
Lettuce, pickled green apples and sunflower seeds with a sherry and maple dressing. GF
Vegan French Green Beans 4.50
With sweet pickled shallots, pine nuts and a sherry and maple dressing. GF

Vegan Tomato and Basil Salad 4.50
With red onion, extra virgin olive oil and aged balsamic. GF

