



## VEGAN

### BREAKFAST

#### Vegan Brunch 13.75

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

#### Vegan Sausage Soft Bun 5.95

Add vegan hash browns 1.95 GF

#### Vegan Dirty Breakfast Butty 11.25

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

#### Vegan Smashed Avocado 10.50

Smashed avocado on toasted sourdough.

Add roasted vine tomatoes 1.95

#### Vegan Toasted Sourdough 4.95

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

### EXTRAS

#### Vegan Toasted Sourdough 1.75

Avocado 2.50 GF

Spinach 1.95 GF

Roasted Vine Tomatoes 1.95 GF

Vegan Sausage 2.50 GF

Mushrooms 2.50 GF

Hash Browns 1.95 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 11.50

Virgin Mary 5.00





# VEGAN LUNCH

## SMALL PLATES

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

**Vegan Nocellara Olives 4.50** GF

**Vegan Crispy Cauliflower 7.25**

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

**Vegan Charred Padron Peppers 7.25**

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

**Vegan Traditional Iraqi Laffa Flatbread 4.50**

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 17.50**

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 17.25**

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 12.50**

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 4.75** GF

**Vegan Sweet Potato Fries 5.75** GF

**Vegan Steamed Tenderstem Broccoli 4.75** GF

**Vegan Green Salad 4.25**

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

**Vegan French Green Beans 4.25**

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

**Vegan Tomato and Basil Salad 4.25**

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

## BRUNCH

**Vegan Brunch 13.75**

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

**Vegan Smashed Avocado 10.50**

On toasted sourdough.

Add roasted vine tomatoes 1.95





# VEGAN DINNER

## SMALL PLATES

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

**Vegan Nocellara Olives 4.50** GF  
**Vegan Traditional Iraqi Laffa Flatbread 4.50**  
Brushed with olive oil and sprinkled with sea salt.

**Vegan Crispy Cauliflower 7.25**  
Tossed in a sweet chilli glaze, served with satay\*  
mayonnaise, sesame and curry leaves. GF

**Vegan Charred Padron Peppers 7.25**  
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.*

**Vegan Chestnut Mushroom, Tomato and Spinach Curry 17.50**  
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 17.25**  
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 4.75** GF  
**Vegan Sweet Potato Fries 5.75** GF  
**Vegan Steamed Tenderstem Broccoli 4.75** GF

**Vegan Green Salad 4.25**  
Lettuce, pickled green apples and sunflower seeds with a sherry and maple dressing. GF  
**Vegan French Green Beans 4.25**  
With sweet pickled shallots, pine nuts and a sherry and maple dressing. GF

**Vegan Tomato and Basil Salad 4.25**  
With red onion, extra virgin olive oil and aged balsamic. GF

