

# VEGAN MENU

## ENTRÉE

### HOUSE-MADE BREAD + DIPS

ROASTED PEPPER SKORDALIA, OLIVE OIL, BALSAMIC

17

### MARINATED OLIVES

LEMON, GARLIC, ROSEMARY <sup>GF</sup>

14

### RATATOUILLE BRUSCHETTA

TOMATO, COURGETTE, CAPSICUM, BABA GANOUSH, TAPENADE

24

## MAIN

### PEA + LEEK RISOTTO

PEA PURÉE, LEEK, SHALLOTS, GARLIC <sup>GF</sup>

32

## DESSERT

### POACHED SEASONAL FRUITS

BERRY SORBET, POACHED APPLE + PEAR, WINE SYRUP <sup>GF</sup>

17

## SIDES

### SEASONAL VEGETABLES <sup>GF</sup>

16

GARLIC ROASTED POTATOES, BABY SPINACH <sup>GF</sup>

16

STEAK FRIES <sup>GF</sup>

14

BEER BATTERED ONION RINGS

14

HARISSA ROASTED PUMPKIN, CANDIED

PUMPKIN SEEDS, LEMON + HERB DRESSING <sup>GF</sup>

21

GF: GLUTEN FREE