

VEGAN MENU

ENTRÉE

HOUSE-MADE BREAD + DIPS

CARAMELISED ONION SKORDALIA,
OLIVE OIL, BALSAMIC ^{DF}

18

ROASTED BEETROOT SALAD

MIXED BEETS, RADISH, CANDIED WALNUTS, CARROT PURÉE ^{DF/GF}

24

MARINATED OLIVES

LEMON, ROSEMARY, GARLIC ^{GF/DF}

14

MAIN

CAULIFLOWER STEAK

CARAMELISED ONION SKORDALIA, PUMPKIN PURÉE,
PICKLED ONION, SALSA VERDE ^{GF/DF}

38

DESSERT

ESPRESSO CRÈME CARAMEL

ORANGE SORBET, WHITE CHOCOLATE CRUMB ^{DF/GF}

19

SIDES

HONEY GLAZED CARROTS, LEMON HERB
DRESSING, TOASTED SESAME SEEDS ^{GF/DF}

16

GARLIC ROASTED BABY POTATOES,
SPINACH, ROSEMARY SALT ^{GF/DF}

16

COUSCOUS, PUMPKIN, BEETROOT,
LEMON HERB DRESSING ^{GF/DF}

16

SEASONAL VEGETABLES

MP

BEER BATTERED ONION RINGS ^{DF}

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GF: GLUTEN FREE

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