



THE VEGETARIAN MENU

SMALL PLATES

ASPARAGUS FRITTERS(N)(VG)

Fennel & mango sphere - vegan béarnaise

SALT BAKED CELERIAC (N)(D)(GF)

Black treacle compressed watermelon - wood-apple syrup - hazelnut oil
roasted hazelnut

VIETNAMESE RICE PAPER ROLL(N)(V)(D)(G)

Salted peanut - malt vinegar & peanut dip - chili oil

BAKED BEETROOT(N)(V)(D)(GF)

Feta chips - candied nuts - beetroot borani - green oil

BIG BOWL SALADS

FATTOUSH SALAD (VG)

Fresh garden green - feta - tarragon - peppers

MIXED GREEN BOWL (VG)(GF)

Assorted green - cherry tomato confit passion vinaigrette

BIG BOWL SOUP

WHITE ONION SOUP (V)(D)

Milk foam - scallion oil

ROASTED ARTICHOKE VELOUTÉ (V)(D)

Lemon crème - green oil

**(D) Dairy (G) Gluten (A) Alcohol (N) Nuts (V) Vegetarian
(SP) Spicy (GF) Gluten Free (DF) Dairy Free (VG) Vegan**

PASTAS

NAPOLITANO(V)(D)(G)

Tomato compote - fried basil

PENNE ARABIATA(V)(SP)(G)

Chili - concasse - cherry tomato

SPAGHETTI AGALIO E OLIO(V)(SP)(G)(D)

Red chili flakes - garlic - parmesan

All above options are available as gluten free, vegan and lactose free

BURGERS

VEGGIE BURGER (D)(V)

Crispy vegetable patty - caramelized onion
greens - tomato

Served with green salad

Choice of french fries or cajun potato wedges

MAINS

GRILLED MUSHROOM STRUDEL(N)(D)(V)

Crushed chickpea - falafel - fermented mushroom

STEAMED VEGETABLE DIM-SUM (VG)(G)

Ginger soy mushroom broth - chili oil

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SWEETS

CHOCOLATE PISTACHIO FUDGE (D)(N)

Toffee caramel - coconut & lime sorbet stewed berries
chocolate soil

CINNAMON CHANTILLY & CARAMELIZED BANANA (D)

Apple compote - graham crumble

SEASONAL FRUIT PLATTER (VG)

ICE CREAM

Pistachio (N)(E)(D)

Yuzu & raspberry (E)(D)

Madagascar vanilla (E)(D)

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*Please inform your server if you have any allergens
or dietary restrictions, we need to be aware of*

*Where possible, our ingredients - including seafood, tea and coffee are
locally sourced or sustainably certified, supporting both our community
and the planet.*

All non-pork options on this menu are Halal certified