

ANTIPASTI

Vegan Zuppa del giorno o minestrone £5.95

Vegetable soup

Vegan Goddess olives £4.45

Mighty big green olives from Sicily's belice valley

Vegan Pane di pizza e aglio £5.95

Garlic, oregano, tomato sauce, pizza bread

Vegan Bruschetta al pomodoro £5.95

Toasted garlic bread heaped with fresh tomato, basil & red onion with drizzle of olive oil

Vegan Insalata dicolore £6.95

Avocado, tomato salad drizzled with extra virgin olive oil and fresh basil

Vegan Garlic Bread £4.95

12' garlic bread, available with cheese (+£2.0)

MEZES

Vegan Mixed Meze Platter £14.95

Hummus, tabbouleh, baby broad beans, aubergine ratatouille, stuffed vine leaves, falafel

Vegan Falafel Starter £6.45

Deep fried patties made from chickpeas, herbs and spices

Vegan Hummus £5.95

Puree of chickpeas, tahini, lemon and garlic

Vegan Quinoa Tabbouleh £5.95

Finely chopped flat-leafed parsley mixed with mint, quinoa, tomatoes, onion and pomegranate dressing

Vegan Greek Salad £6.95

Tomatoes, cucumber, fresh peppers, marinated olives, parsley and red onions

Vegan Baby Broad Beans £5.95

Seasoned with coriander

Vegan Stuffed Vine Leaves - Dolma £6.50

Rice, onions, dill, herbs & olive oil wrapped in vine leaves

Vegan Aubergine Ratatouille - Imam Bayildi £6.95

Stewed aubergine, peppers, chickpeas and tomatoes

Vegan Ezme Salad £7.95

Finely chopped tomatoes, onion & parsley with lemon & olive oil dressing, topped with fresh pomegranates & walnuts

Vegan Spicy Veggie Starter £7.95

Broccoli, carrots, french beans cooked in coconut cream, onions & ginger

PIZZE

Vegan Margherita £10.50

Tomato sauce, vegan cheese, olive oil and fresh basil

Vegan Chili Pizza £11.50

Tomato sauce, vegan cheese, chillies

Vegan Funghi Pizza £11.50

Tomato sauce, vegan cheese, mushroom

Vegan Pineapple Pizza £11.50

Tomato sauce, vegan cheese, pineapple

Vegan Premium Pizza £12.95

Tomato sauce, vegan cheese, onion, mushroom, peppers, spinach & olives

TURKISH BOAT PIDE

Vegan Boat Pide £13.95

Turkish style calzone with vegan cheese, onions, peppers, tomato and a hint of garlic, served with salad

PASTA

Vegan Penne dello chef £12.95

Mushrooms, baby spinach, tomato sauce, baby plum tomatoes & garlic

Vegan Penne arrabbiato £10.95

Tomato sauce, chillies and garlic

Vegan Veggie Linguine £10.95

Tomato sauce, broccoli, carrots, french beans and garlic

RISOTTO

Vegan Risotto e funghi £13.95

Italian arborio rice with spinach, garlic, mushroom and tomato sauce

Vegan Veggie Risotto £13.95

Italian arborio rice with broccoli, carrots french beans and tomato sauce

SPECIALS

Vegan Falafel with Houmous & Vegetables £13.95

Served with bread and salad

Vegan Spicy Veggie Pot £14.95

Broccoli, carrots, french beans cooked in coconut cream, onions & ginger served with basmati rice

SIDES

Chunky Fries £4.45

Vegan Sautéed Potatoes £4.45

Vegan Insalata rucola £5.45

Fresh rocket salad with cherry tomatoes and balsamic vinegar

Vegan Insalata di pomodoro e cipolla £4.45

Tomato, onion, salad dressed & topped with fresh basil

Vegan Insalata mista - Mixed Salad £5.45

Mixed leaf salad drizzled with balsamic vinegar

DESSERTS

Vegan Chocolate Fondant £7.00

Classic vegan cake

Vegan Fruit Sorbet £7.00

Please ask a member of staff for today's flavours

Please let us know if you want to add or remove any of the ingredients.

WINES

White Wines

CHARDONNAY, LISTENING STATION AUSTRALIA (Vegetarian)**£6.55 / £23.95**

Delicious, easy drinking Aussie Chardonnay with a subtle tropical & citrus fruit character, mild oaky notes, lovely hints of vanilla scent and a soft refreshing finish.

PICPOUL DE PINET, DUC DE MORNAY FRANCE (Sustainable)**£25.95**

Gently perfumed, ripe melon fruit on the nose. The palate is ripe with excellent freshness, balanced by a touch of white pepper spice. Deliciously long with a clean, mineral edge.

RIESLING CAVE DE TURCKHEIM GERMANY (Organic)**£29.95**

Concentrated lime flavours are lifted by subtle notes of lemongrass with balancing minerality on the long finish. A honeyed, intense style of Riesling, with a good acidity.

**VIIGNIER - CHARDONNAY DOMAIN DES TOURELLES,
BEQAA VALLEY LEBANON (Vegetarian-Vegan)****£33.95**

Deliciously fresh and lively white coming from a very interesting region famous for its extraordinary wines; bursting with flavours of peach, nectarine, jasmine and mild spices. Beautifully balanced with an impressive backbone of elegant minerality.

SANCERRE 'SILEX' DOMAINE MICHEL GIRARD FRANCE (Vegetarian-Vegan)**£44.95**

A delicate and complex Sancerre with great depth of fruit; the dominant green aromatics often found in Sauvignon Blanc have been skilfully restrained, allowing fruity layers of green apples' stone fruits and lemons to show through. The full palate is lively and expressive with pronounced minerality and a long, long finish.

Red Wines

CÔTES DU RHÔNE LA CHAPELLE DE MARIN, FRANCE (Vegetarian-Vegan)**£28.95**

This is a classic southern Rhône red; ripe and characterful with smooth supple tannins and attractive, juicy, bramble fruit and floral aromas. The palate is up-front and fresh with warm spice and real depth.

CABERNET SAUVIGNON - SYRAH DOMAIN DES TOURELLES LEBANON (Vegetarian-Vegan) £34.95

An excellent wine from one of the most challenging wine regions in the world – Beqaa Valley, Lebanon. Deep ruby red with supple tannins, pleasant mouthfeel and expressive aromas of cherries, cedar wood, rosemary and cloves.

**PREMIER CRU 'LES GRAVIÈRES' VALLET FRÈRES SANTENAY BURGUNDY,
FRANCE 2018 (Vegetarian-Vegan)****£69.00**

A classic Burgundy Red made with ultra-traditional wine making techniques. This delivers attractively ripe Pinot flavours - lightly smoky with plump red fruits, vegetal earthiness and a twist of acidity on the finish. Beautiful.