Vegan menu

Tapas

Any 5 Tapas for £40

Special offer weekdays Till 7 pm

GF **Marinated mixed olives** 4.95
A mixture of greek, spanish and italian olives marinated in lemon, mixed herbs and olive oil

Bread and dipping oils 6.95
A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil

Sun dried tomato hummous 6.95
Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads

Artichoke tapenade 6.95
Artichoke, green olives, capers, lemon juice and olive oil, served with greek flat bread

N **Muhammara dip** 6.95
Roast peppers, cumin, lemon juice, olive oil, pomegranate molasses, chilli and walnuts

GF **Ratatouille** 7.95
Sauteed aubergine, peppers, tomatoes and courgette a rich tomato sauce

N **Padron peppers** 7.95
Fried in olive oil , served with romesco sauce

Patatas bravas 9.95
A classic tapas dish of cubed potatoes, tossed in a fresh chilli and tomato sauce

Bruschetta rosso 9.95
Toasted italian bread smothered with tomato, garlic, red onion and basil salsa

GF **Vegan catalana spinach** 9.95
Spinach sauteed in garlic and olive oil, butter beans and sultanas in a tomato sauce

GF **Zucchini fritters** 9.95
Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

N **Vegan tagine** 9.95
Sauteed aubergine, spinach, chick peas and potato in moroccan spices and tomato stew

GF **Vegan Paella pequena** 9.95
A mini paella with mushrooms, red peppers, peas, courgette and saffron infused rice

N **Veagn sharing board** 28.95
Vegan catalana spinach, sun dried tomato hummous, courgette fritters with tomato salsa, grilled flat breads, artichoke tapenade and padron peppers with romesco

Main Course

GF **Vegan paella** 18.95
A spanish classic, filled with mixed vegetables, mushrroms and saffron infused rice

Vegan gnocchi 18.95
Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, in a tomato and basil salsa

Vegan orzo 18.95
Orzo pasta with roast peppers, courgette, aubergines, red onion in a tomato and basil sauce

Vegan linguine alla norma 18.95
Linguine pasta with garlic and sauteed aubergine, and chilli in a rich tomato and basil sauce
(Gluten free penne pasta available)

GF **Vegan risotto de rossi** 18.95
Arborio rice with sautéed mushrooms, grilled courgette, green peas finished with fresh herbs

Vegan linguine verdura 18.95
Linguine pasta with roast peppers, courgette, aubergines, red onion and cherry tomatoes in a tomato and basil sauce
GF *(Gluten free penne pasta available)*

Vegan linguine olivera 18.95
Linguine pasta with olives, onion, garlic, rocket and capers tossed in a tomato and basil salsa
GF *(Gluten free penne pasta available)*

N **Vegan moroccan tagine** 27.95
Potato, aubergine, spinach and chickpeas in moroccan spices, apricot, almond and pomegranate saffron rice.
Served with hummous and flatbreads

Side Orders

	Greek flat bread	2.75
	Warm rustic bread	2.75
GF	Saffron rice	4.25
	Sweet potato fries	4.45
	Skin on chips	4.25
	Herb potatoes	4.25
GF	Side salad	5.95
GF	Leaf salad	4.95

N *denotes contain nuts* GF *denotes gluten free*

Desserts

N **Chocolate Brownie** 9.75
Dark chocolate brownie, served with vanilla ice cream, hazelnut crumble and hazelnut brittle

Vegan ice cream 9.75
3 scoops of vegan vanilla ice cream

Fresh fruit sorbet 9.75
3 scoops of fresh fruit and fat free sorbet
Please ask your server for today's flavours

N **Vegan affagato** 9.75
vegan vanilla ice cream served with a single Espresso, topped with roasted hazelnuts