

## VEGAN MENU

### SNACKS

Olives GF £3

Almonds GF, N £3.5

Charred sourdough, rama 44 olive oil £3

### STARTERS

Leeks, piquillo vinaigrette GF £6

Beetroot, hazelnut, herbs GF, N £7

### MAINS

Chickepea cake, spiced aubergine, tomato GF £11

Pressed potato terrine, white bean & saffron, asparagus, Extibarri tomato, wild garlic GF £12.5

### TAPAS

We suggest you choose three dishes below

Broccoli, romesco N £6

Seasonal tomato, ajillo GF £5

Olive oil fries GF £4

King oyster mushroom, ajillo GF £5

Carrots, white bean & saffron, hazelnut GF, N £6.5

Blood orange, fennel, pinenut, sumac GF £6

### DESSERT

Sorbet of the day GF £2.5 per scoop