

VEGAN DRINKS

SEEDLIP NON-ALCOHOLIC TWISTS (VE)

The world's first distilled non-alcoholic spirit. Seedlip blends individual botanicals and herbs together to produce a beautifully sophisticated alternative to alcohol

SEEDLIP GARDEN 108

Clean, fresh herbal flavours with blends of homegrown hay and weet peas. Paired with Fever-tree Elderflower tonic, cucumber and fresh mint

SEEDLIP SPICE 94

Nutmeg, cloves and grapefruit. Our twist is partnered with Fever-tree Ginger beer, orange and rosemary

FIREFLY NATURAL DRINKS (VE)

Great tasting, revitalising juice drinks boosted with botanical extracts

KIWI, LIME & MINT PEACH & GREEN TEA

WINES (VE)

SPARKLING

THE SKINNY FIZZ, Spain, 11.5%
Only 57 calories per 125ml glass

WHITE WINE

VILLA DEI FIORI PECORINO, Italy, 12%
lively with exotic fruits

NOT YOUR GRANDMA'S RIESLING, Australia, 12%
dry and citrusy

RED WINE

VELVET DEVIL MERLOT, Washington State USA, 13.5%
smooth easy drinker

ALL·BAR·ONE

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Some of our dishes contain alcohol, please ask a member of staff. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

ABO/VEG18/TLK/2/05

VEGANUARY

MAKE A
FRESH START
TO THE YEAR
VEGAN MAIN DISHES
FROM £6.50



ALL·BAR·ONE

VEGANUARY SET MENU

TWO COURSES FOR £10.95
THREE COURSES FOR £13.95

Never tried vegan food before? You won't be disappointed – all our dishes are packed full of flavour.

Plus we've added a few indulgent treats in here too, so you can choose whether to be naughty or nice!



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THREE COURSES FOR £13.95

SMALL PLATES

**CRUSHED AVOCADO & TOMATO
BRUSCHETTA 5.95**

With Kalamata olives and red onion

PADRÓN PEPPERS 6.25

Sprinkled with Maldon sea salt

SEASONAL MUSHROOM TEMPURA† 5.50

Toasted sesame & miso dip

CHILLI NON CARNE TACOS 5.95

Lightly grilled tortillas filled with crushed avocado and chilli non carne topped with nacho crumb and served with a turtle bean & pineapple salsa

MAIN PLATES

RAINBOW WRAP 7.50

Beetroot houmous, artichoke, fresh avocado, carrot, fire roasted peppers & rocket leaves in a flour tortilla

THE VEGAN BURGER 10.75

Aubergine & Harissa patty, beetroot houmous, fire roasted peppers, served in an ancient grain bun with fries.

SUPERFOOD QUINOA SALAD 8.95

Baby kale with quinoa, chickpeas, spiced cauliflower, spiralised carrot, mint, coriander, pomegranate, pineapple & ginger dressing and Omega seed sprinkle

MISO RICE BOWL† 9.95

Pak choi, broccoli, peppers and sugar snaps.
Topped with a carrot, pea shoots and sesame salad.
Served with sriracha and soy
Add Tempura seasonal mushrooms 2.00

GREENS & GRAINS 6.50

Chopped spinach, spiced quinoa & brown rice, broccoli, soya beans and lemon oil dressing

SUPERGREEN LAKSA 8.95

Vermicelli noodles served in a spiced coconut sauce with Pak choi, broccoli & spinach topped with beansprouts

LENTIL & CASHEW DAHL 9.95

Kale pakoras, pomegranate, roasted cauliflower and coconut & coriander sauce

DESSERTS

RASPBERRY SORBET 2.95

**COCONUT & VANILLA
RICE PUDDING 4.95**

With blueberry compote