

VEGAN MENU

STARTERS & SHARERS

Soup of the day **6.50**
Homem-made bread

Home-made Bread & Olives **7.00**
Olive oil, balsamic vinegar, roasted garlic

Crispy Nutmeg Gnocchi **8.00 (V)**
Bechamel sauce, onion, pomegranate, asparagus, sun blushed tomatoes

Garlic Pizette **7.00**
Rocket

Summer Flat Bread **9.50**
Garlic, vegan mozzarella, olives, vegan feta, cherry tomatoes, pickled red onion, rocket

The Hatch Nachos **12.50**
3 bean salsa, chilli jam, roquito pepper pearls, vegan mozzarella, chilli & sage
Add: BBQ pulled aubergine 3.50

MAINS

BBQ Pulled Aubergine Burger **13.50**
Home-made chilli jam, rocket, fries

Crispy Nutmeg Gnocchi **14.00 (V)**
Bechamel sauce, onion, pomegranate, asparagus, sun blushed tomatoes

Margherita Pizza **11.00**
Vegan mozzarella & tomato, basil pesto

Rustica **11.50**
Tomato, vegan mozzarella, roasted vegatbles caramelised onions, balsamic glaze

Buddha Bowl **11.50**
Edamame beans, cucumber, chickpeas, squash, cherry tomatoes, avocado, beetroot, pomegranate, sesame seeds, spring onion, teriyaki dressing
Add: vegan Feta 4.00

SIDES

Fries / Chunky Chips / Hatch side salad / Cabbage, Leeks & Peas **4.00**

DESSERTS

Apple & Blackberry Crumble **6.75**
Blood orange sorbet

Strawberry Cheesecake **7.00**
Strawberry coulis

Selection of Home-made Sorbets & Shortbread **6.50 (Choose 3 scoops)**
Coconut, Passionfruit or Blood Orange Sorbet

Before and when you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.