

VEGAN MENU

STARTERS & SHARERS

Soup of the day **7.00**
Home-made bread

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

Cauliflower Cheese Arancini **8.00**
Garlic & chive oil

Cucumber Cerviche **7.50**
Wasabi cracker, smashed peas, radish & peashoot salad

Garlic Pizette **8.00**
Rocket

The Hatch Nachos **13.50 (V)**
3 bean salsa, chilli jam, roquito pepper pearls, vegan mozzarella, chilli & sage

MAINS

Black Bean Burger **15.00 (V)**
Mushroom ketchup, tomato, baby gem lettuce,
gherkin, pickled red onion, fries

Garden Pea & Turmeric Pancake **14.50 (V)**
Roasted onions, cumin roasted squash, pea shoots, fresh mint dressing,
vegan feta cheese, sun kissed tomatoes

Margherita Pizza **12.50**
Vegan mozzarella & tomato, basil pesto

Rustica Pizza **14.00 (V)**
Tomato, vegan mozzarella, vegan feta cheese, roasted vegetables, balsamic glaze

Buddha Bowl **13.50**
Edamame beans, cucumber & mooli ribbons, chickpeas, sweet potato, cherry tomatoes, avocado,
Cauliflower rice, teriyaki dressing
Add: vegan feta 4.00

SIDES

Fries / Chunky chips / Hatch side salad / Cabbage, leeks & peas **4.50**

DESSERTS

Apple & Crumble **7.50**
Please ask for todays selection or sorbets

Biscoff Cheesecake **7.50**
Biscoff crumb and toffee sauce

Selection of Home-made Sorbets **7.00 (Choose 3 scoops)**
Please ask for todays selection of sorbets

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