



VEGAN MENU

SPREADS

Smoked Aubergine Salad (Vg) 7.00

Chargrilled aubergine with herbs, garlic, red pepper, served with smoked paprika oil.

Houmous & Guacamole Bowl (Vg) 6.00

Creamy Greek chickpeas with tahini, cumin and lemon.

MEZE

Vegan Caramelised Aubergine (Vg) 11.50

With tahini miso, creamy homous scallions and roasted sesame.

Split Bean Cream Bowl (Vg) 6.50

Cycladic split beans cream, slow cooked pearl onions and thyme oil.

GARDEN

Vegan Mykonian Salad (Vg) 15.90

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk.

Vegan Beetroot Salad (Vg) (N) 14.90

Baked baby beetroot marinated with olive oil, aged vinegar, served with beetroot soil and beetroot biscuit.

Pomegranate & Almond Salad (Vg) (N) 14.50

Tender salad leaves, spicy lemon dressing, pomegranate glaze, almond cream and puffed quinoa.

FROM THE OPEN FIRE

Cauliflower Steak (Vg) 16.00

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

DESSERT

Vegan Soupa Carida (Vg) (N) 10.00

Coconut soup and green apple sorbet.

VEGETABLES

Pearl Oyster Mushrooms (Vg) 7.50

Marinated with herbs and chilli.

Broccolini (Vg) 8.00

Chargrilled broccolini with truffle-yuzu sauce.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts