

VEGAN MENU

SNACKS

Greek Marinated Olives (Vg) 4.50
Citrus and herbs.

SPREAD

Aubergine Salad (Vg) 8.00
Chargrilled aubergine and red pepper.

Houmous (Vg) 8.00
Chickpea, paprika and olive oil.

GARDEN

Mykonian Salad (Vg) 19.50
Mixed tomatoes, cucumber and thyme rusk.

Roasted Watermelon Salad (Vg) (N) 16.00
Tomato, roasted sesame and spearmint.

Beetroot Salad (Vg) (N) 15.00
Blackberries and pistachio pesto.

MEZE

Caramelised Aubergine (Vg) 13.00
Tahini miso, houmous and roasted sesame.

FROM THE OPEN FIRE

Cauliflower Steak (Vg) 19.00
Chilli, roasted vegetable cream and pickled fennel.

VEGETABLES

Roasted Vegetables (Vg) 12.00
Burnt onion vinaigrette.

Crispy Chips (Vg) 9.00
Crispy potato chips.

Broccolini (Vg) 11.00
Chargrilled broccolini.

DESSERT

Macaron Forest (Vg) (N) 15.50
Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.