

VEGAN MENU

SNACKS

Greek Marinated Olives 4.50
Citrus and herbs.

SPREAD

Aubergine Salad 8.00
Chargrilled aubergine and red pepper.

Houmous 8.00
Chickpea, paprika and olive oil.

GARDEN

Mykonian Salad 19.50
Mixed tomatoes, cucumber and thyme rusk.

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

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

MEZE

Vegan Caramelised Aubergine 13.00
Tahini miso, houmous, crispy kale and roasted sesame.

FROM THE OPEN FIRE

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

VEGETABLES

Roasted Vegetables 12.00
Burnt onion vinaigrette.

Crispy Chips 9.00
Crispy potato chips.

Broccolini 11.00
Chargrilled broccolini.

DESSERT

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