

THE ALLOTMENT VEGAN EATERY

TAPAS

3 for £18 | 5 for £30

OR AVAILABLE INDIVIDUALLY

Cauliflower Wings **BEST SELLER**Our secret recipe cauliflower wings served with Sriracha mayo (GF)...**£7.50****Plant Balls**Soy and pea protein plantballs marinated in a white wine and cream sauce, served with crusty bread (GF option available)...**£7.50****San Marzano**Oven roasted San Marzano tomatoes served with grilled peach, asparagus and pine nuts, drizzled with a basil emulsion (GF)...**£7.00****Soup Of The Day**Served with crusty bread (GF option available)...**£6.50****Miso Maple Mushrooms**Mushrooms marinated with miso and maple served with crispy shallots and garlic aioli (GF)...**£7.00****EXTRAS****Flatbread...£3****Hand Cut Chips, seasoned with rock salt...£4.50****Pesto Courgette**Spiralized raw courgette served with cherry tomatoes, pecan rocket pesto & pine nuts (GF)...**£7.50****Satay Skewers**Tofu skewers marinated in an almond spicy satay sauce with mango and coriander (GF)...**£7.50****Tenderstem & Chicory**Tenderstem Broccoli, chicory, olive tapenade, garnished with pomegranates (GF)...**£7.00****Roasted Butternut Squash**Roasted butternut squash served with miso garlic sauce & pomegranates (GF)...**£7.00****Tex Mex Jackfruit Bao Buns**Two pulled tex mex jackfruit bao buns with sriracha sauce...**£8.00****Bhindi Curry**Okra based bhindi curry served with Flat Bread...**£7.50**| Available as a large plate served with rice...**£15.50** |

(GF option available)

LUNCH OFFER**WED-FRI 12PM-5PM****ENJOY TWO TAPAS DISHES & A DRINK FOR £14.95****CHOOSE FROM A SELECTION OF HOT DRINKS, SOFT DRINKS, BOTTLED BEER OR HOUSE WINE****DIPS £2****Tahini
Sriracha Mayo
Miso Garlic Sauce
Garlic Aioli**

LARGE PLATES

Loaded Aubergine BurgerFried Aubergine & pickled cucumber served in a brioche bun with tahini sauce & fried vegan halloumi, served with hand cut chips (GF option available)...**£16.00****Jackfruit Tacos**Three hard shell tacos filled with tex mex braised jackfruit, served with guacamole, sriracha mayo & fresh pineapple salsa (GF)...**£15.50****Sharing Platter**Satay tofu skewers, hand cut chips, cauliflower wings, salt and pepper edamame beans, flatbread, heritage tomato salad. Served with hummus & sriracha mayo (GF option available)...**£21.00*****Add a bottle of house wine for an additional £20 or a bottle of prosecco for £28****Tofu Laksa**A traditional laksa curry with tofu, pak choi, beansprouts, tenderstem & courgette spirals. Served with rice and smashed poppadom's (GF)...**£16.50****Buddha Bowl**Satay tofu chunks, quinoa, cherry tomatoes, red cabbage, tahini, tenderstem broccoli, pickled onion, mixed leaf, sunflower and pumpkin seeds (GF)...**£16.00**

DESSERTS

Sticky Toffee PuddingSticky toffee pudding served with a toffee sauce and vanilla ice cream (GF option available)...**£6.50****Coconut & Chocolate Tart**Coconut & Chocolate Tart, served raspberry ripple ice cream & pistachio nuts (GF)...**£6.50****Affogato**Vanilla ice cream topped with a hot espresso (GF)...**£4.50**Add a shot of Disaronno for an additional **£2.00****A Trio Of Cakes**A trio of cakes including red velvet cupcake, chocolate brownie & a freshly baked scone with cream & jam...**£9.00****Banoffee Cheesecake**Banoffee cheesecake served with salted caramel ice cream...**£6.00**

EXPERIENCES

Afternoon TeaA vegan twist on the traditional Afternoon Tea. Including a selection of chilled sandwiches, cauliflower wings, cakes, freshly baked scones & a soft drink each (Contains Gluten)...**£16PP**
-Upgrade to a prosecco option for an additional **£2.50pp****BOTTOMLESS BRUNCH****AVAILABLE ALL DAY, EVERYDAY...£30 PP****PLEASE ASK YOUR SERVER TO VIEW THE MENU****Sunday Roast****Available Every Sunday****Stuffed Butternut Squash**Served with rosemary roast potatoes, chestnut & mushroom stuffing, glazed carrots & parsnips, tenderstem broccoli, gravy and a butternut squash & orange puree (GF)...**£17.00**