

Open Tue - Sat	VEGAN MENU	<i>est.</i>	2022
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NIBBLES

BREAD & OILS 	5
Add Hummus	+2.5
MARINATED HOUSE OLIVES 	4

SMALL PLATES

SOUP 	7
Soup of the Day, Bread	
BROCCOLI 	9
Tenderstem Broccoli Asian Slaw, Lemon, Ginger & Sesame Dressing, Crispy Noodles	
WINGS	9
Buffalo 'Chiqin' Wings, Quorn, Sweet Chilli Sauce	

SIDES

CHUNKY CHIPS	5.5
ONION RINGS	5.5
FRENCH FRIES	5.5
POTATO WEDGES 	5.5
GARLIC BRIOCHE & SHEESE 	6
SEASONAL VEGETABLES 	6
SWEET POTATO FRIES	6.5
TRUFFLE & SHEESE CHIPS	6.5

DIPS	1.5
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GARLIC AIOLI | BBQ CHIPOTLE | SWEET CHILLI

MAINS

FALAFEL BURGER 	18
Sweet Potato & Chickpea Falafel Burger, Gem, Tomato, Gherkin, Vegan Bun, Chips, Slaw	
HOUSE SALAD 	15.5
Milton Corner Salad, Mixed Leaves, Red Onions, Tomatoes, Radishes, Peppers, Cucumber, Carrot, Olives, House Dressing, Balsamic Glaze	
PUMPKIN SALAD 	14
Sage Roasted Pumpkin, Pear, Toasted Pecans, Orange Vinaigrette	
NACHO PLATTER 	16
Tortilla Chips, Salsa, Vegan Cheese, Guacamole, Jalapenos	
CIABATTA (SERVED 12PM-3PM) 	14
Roast Pumpkin, Garlic Mushrooms, Tomato, Gem, Chilli Jam	

DESSERTS

TART 	9.5
Lemon Tart, Raspberry Sorbet	
SUNDAE 	9.5
Pear & Bramble Compote, Dairy Free Ice Cream	
SELECTION OF SORBETS 	8
Selection of Sorbets, Vegan Vanilla Ice Cream, 3 Scoops	

 Gluten Free Option Available

