

Open Tue - Sat

VEGAN MENU


est.


2022

NIBBLES

BREAD & OILS 	5
Add Hummus	+2.5
MARINATED HOUSE OLIVES 	3.5




SMALL PLATES

SOUP 	7
Soup of the Day, Bread	

SALAD 	9
Asparagus Salad, Asparagus, Orange, Sugar Snaps, Toasted Almonds, Mixed Leaves, Orange Vinaigrette	

WINGS	9
Buffalo Quorn 'Chiqin' Wings, Chilli Tomato Jam	

SIDES

CHUNKY CHIPS	5
ONION RINGS	5
FRENCH FRIES	5
POTATO WEDGES 	5
GARLIC BRIOCHE & SHEESE 	5
TRUFFLE & SHEESE CHIPS	6.5
SWEET POTATO FRIES	6.5
SEASONAL VEGETABLES 	6.5


MAINS

FALAFEL BURGER 	18
Sweet Potato & Chickpea Falafel Burger, Gem, Tomato, Gherkin, Vegan Bun, Chips, Slaw	


HOUSE SALAD 	15
Milton Corner Salad, Mixed Leaves, Red Onions, Cherry Tomatoes, Radishes, Peppers, Cucumber, Carrots, Olives, House Dressing, Balsamic Glaze	

PENNE	16
Spicy Tomato & Mediterranean Vegetable Ratatouille, Penne	

NACHO PLATTER 	16
Tortilla Chips, Salsa, Vegan Cheese, Guacamole, Jalapenos	

FOCACCIA (SERVED 12PM-3PM) 	13
Mediterranean Vegetable Ratatouille, Sheese, Tomato, Rocket, Spring Onions, Crispy Onions, Toasted Focaccia, Slaw, Chips	

DESSERTS

TART 	9
Lemon Tart, Raspberry Sorbet	

SUNDAE 	9
Rum & Pineapple, Dairy Free Ice Cream	

SELECTION OF SORBETS 	8
Selection of Sorbets, Vegan Vanilla Ice Cream, 3 Scoops	

We try to source the best local, seasonal and fresh produce from Aberdeen and the surrounding areas. Note that some menu items are subject to change dependant on market availability. Please advise us in advance if you have any other special dietary requirements. Some dishes may contain traces of nuts.

 Gluten Free Option Available

