

Open Tue - Sat

VEGAN MENU


est.

2022

NIBBLES

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

SMALL PLATES

SOUP 	7
Soup of the Day, Bread	

BRUSCHETTA 	9
Chunky Tomato & Basil Salsa, Homemade Pizza Base	

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


GARLIC AIOLI BBQ CHIPOTLE SWEET CHILLI	1.5
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 Gluten Free Option Available

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	


STRAWBERRY SALAD 	14
Strawberry, Lime, Roast Hazelnuts, Mixed Leaf, Orange Vinaigrette	

RISOTTO 	16
Roast Pepper & Leek Risotto, Roast Vegetables	

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

CIABATTA (SERVED 12PM-3PM) 	14
Roast Butternut Squash, Roast Pepper, Sundried Tomatoes, Hummus, Baby Gem, Slaw, Chips	

DESSERTS

TART 	9.5
Lemon Tart, Raspberry Sorbet	

SUNDAE 	9.5
Tropical Fruit, Dairy Free Ice Cream	

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

