

Open Tue - Sat

**VEGAN MENU**

*est.*

*2022*

**NIBBLES**

<b>BREAD &amp; OILS</b>	<b>5</b>
Add Hummus	<b>+2.5</b>
<b>MARINATED HOUSE OLIVES</b>	<b>3.5</b>

**SMALL PLATES**

<b>SOUP</b>	<b>7</b>
Soup of the Day, Bread	
<b>SALAD</b>	<b>7</b>
Fig & Poached Pear Salad, Toasted Coconut, Orange Vinaigrette	
<b>WINGS</b>	<b>9</b>
Buffalo Quorn 'Chiqin' Wings, Quorn, Chilli Tomato Jam	

**SIDES**

<b>CHUNKY CHIPS</b>	<b>4.5</b>
<b>ONION RINGS</b>	<b>4.5</b>
<b>FRENCH FRIES</b>	<b>4.5</b>
<b>POTATO WEDGES</b>	<b>4.5</b>
<b>GARLIC FOCACCIA &amp; SHEESE</b>	<b>4.5</b>
<b>ROASTED MEDITERRANEAN VEGETABLES</b>	<b>5.5</b>
<b>TRUFFLE &amp; SHEESE CHIPS</b>	<b>6.5</b>
<b>SWEET POTATO FRIES</b>	<b>6.5</b>

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.

**MAINS**

<b>FALAFEL BURGER</b>	<b>16</b>
Sweet Potato & Chickpea Falafel Burger, Gem, Tomato, Gherkin, Vegan Bun, Chips, Slaw	
<b>HOUSE SALAD</b>	<b>14</b>
Milton Corner Salad, Mixed Leaves, Red Onions, Cherry Tomatoes, Radishes, Peppers, Cucumber, House Dressing	
<b>LINGUINE</b>	<b>14</b>
Roast Mediterranean Vegetable Linguine, Tomato Provencale Sauce	
<b>NACHO PLATTER</b>	<b>16</b>
Tortilla Chips, Salsa, Vegan Cheese, Guacamole, Jalapenos	
<b>FOCACCIA (SERVED 12PM-3PM ONLY)</b>	<b>13</b>
Hummus, Roast Pepper, Crispy Onions, Vegan Cheese, Slaw, Chips	

**DESSERTS**

<b>TART</b>	<b>8</b>
Lemon Tart, Raspberry Sorbet	
<b>SUNDAE</b>	<b>8</b>
Strawberries, Dairy Free Vanilla Ice Cream, Toasted Pecans	
<b>SELECTION OF SORBETS</b>	<b>8</b>
Selection of Sorbets, Dairy Free Vanilla Ice Cream, 3 Scoops	

**FANCY A COCKTAIL WHILE YOU WAIT?**

Please ask your server for a copy of our cocktail menu.

