



plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough, with olive oil, olivani, aged balsamic, dukkah **n** **16 (half) / 19 (full)**

starter

today's vegetable focused soup **18.0**
served with warm bread & olivani **lf**

lemon, thyme, parmesan arancini **20.0**
vegan pesto, shaved parmesan

goats cheese bavarois **27.0**
spiced honey, fig & cognac marmalade, dark rye

vegetable gyoza **20.0**
home-made hot sauce, chili oil, vegan mayo

main

mushroom risotto **37.0**
soft egg, toasted seed granola, truffle oil, parmesan **gf**

winter salad bowl **30.0**
roasted vegetables, fried tofu, sesame dressing, soy marinated egg, caramelized soy dressing **gf**

gnocchi of the moment **36.0**
parsnip puree, slow roast carrots, pickled walnut, chermoula

cob salad **27.0**
cos lettuce, croutons, tomato, avocado, ranch dressing **gf**

potato pave **36.0**
citrus & herb crème fraîche, toasted seeds, cherry gel **gf**

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds **gf n** **15.0**

today's seasonally inspired vegetables **gf lf** **15.0**

rustic fries, 50 ketchup **gf df** **10.0**

dessert

vegan chocolate brownie **19.0**
berry compote, berry sorbet **gf df**

apple & berry crumble **19.0**
plant based ice cream

coffee

espresso coffees - short black & long black **5.5**
espresso coffees **6.0**

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

liqueur coffees **15.0**

tea **5.5**

english breakfast, earl grey, irish breakfast

infusions **6.0**

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

lf - local food (provincially sourced) **n** - contains nuts **df** - dairy free **gf** - gluten free

for any other dietary restrictions, please inform our friendly service team
as good food takes time please inform us of your time restraints

