

## SARAMAGO SUMMER MENU

We pride ourselves on using local and seasonal produce where available, from ethical and reputable suppliers. We make the majority of our dishes from scratch and all our breads are made fresh every morning using organic flours.

If you have any allergies please inform your server prior to ordering.

### Small Plates

Baba ghanoush – served with a garlic flatbread 5.5 *GFO*

Asparagus with chilli, lemon and flaked almonds 5.5 *GF*

Slow roasted tomato, pesto and hazelnut tart with salad 6

### Sides

Hand cut chips with aioli 4

Greek salad – tomato, red onion, cucumber, olives and leaves 5 *GF*

Nocellara & Kalamata olives 4 *GF*

Selection of homemade bread with olive oil & balsamic vinegar 4.5

Spring rolls with soy & sweet chilli dip 5

**Soup of the day with fresh homemade bread** 5.5 *GFO*

### Sandwiches

Tempeh rashers, sauerkraut, tomato, mustard mayo & leaves on homemade bread 6.5

Marinated peppers, artichokes, capers, pesto & leaves on focaccia 6.5

Smoked tofu wrap with pickled veg, sriracha mayo and coriander 6.5

**Soup & sandwich** 9

### **Pizzas**

- Courgette, sun dried tomatoes, capers & shallot on tomato sugo 10  
Crispy new potatoes, pesto, caramelised onion on a white sauce 10

### **Mains**

- Aubergine cassoulet topped with lemon & herb breadcrumbs – served with olive salad & bread or oatcakes 10 *GFO*  
Asparagus, pea & lemon risotto topped with crushed walnuts & pesto 10 *GF*  
Mezze – baba ghanoush, marinated peppers, artichokes & sun-dried tomatoes, tenderstem broccoli with tahini sauce, beetroot with orange dressing & toasted seeds, salad and olives - served with homemade bread 12 *GFO*

### **Salads - served with fresh bread, or oatcakes**

- Tenderstem broccoli, peas, orzo, tomato, olives & shallot with pesto & flaked almonds 9  
Roast artichoke, new potato, samphire, cucumber & spring onion with a roast garlic & chive dressing 9 *GFO*  
Roast beetroot, shallot, tomato, dill, capers, toasted seeds with an orange & mustard dressing 9 *GF*

### **Desserts**

- Strawberry cheesecake with coulis & fresh berries 6 *GF*  
Chocolate brownie with cherry compote & vanilla ice cream 6  
Caramelised peach with an almond crumble & vanilla ice cream 6 *GFO*  
Affogato – orange & almond biscotti with an espresso & vanilla ice cream 6  
Add a shot of Amaretto / Tia Maria + 3

*GF* = Gluten free

*GFO* = Gluten free option

All gratuities go to the staff and are much appreciated

Service charge of 10% on tables of 8 or more