**SARAMAGO SPRING MENU**

We pride ourselves 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**

Fennel seed & mint hummus – served with a garlic flatbread 6.50 *GFO*

Chipotle marinated cauliflower with chimichurri 6.5 *GF*

Chargrilled asparagus, poached dates & salted almonds *GF* 7

**Sides**

Hand cut chips with confit garlic mayo 4.50

Side salad – tomato, red onion, cucumber, olives, leaves & house dressing 5.50 *GF*

Nocellara & Kalamata olives 5 *GF*

Selection of homemade bread with olive oil & balsamic vinegar 5

Spring rolls with soy & sweet chilli dip 5

**Soup of the day with fresh homemade bread** 6  *GFO*

**Sandwiches** 8.50

Mediterranean

Olive tapenade, artichokes, basil & leaves on focaccia

Gochujang Aubergine

Gochujang marinated aubergine, hummus, crispy onions & leaves on flatbread

Smoked Portobello

Smoked Portobello mushroom, tomato slices, sage mayo & kale pesto on homemade bread

**Soup & sandwich** 11

**Pizzas**

Cavalo nero, olives & deep fried capers on tomato sugo 12

Cauliflower shavings, kimchi & crispy onions on tomato sugo 12

**Mains**

Spiced celeriac steak served with butterbean salad, potato flatbread & salsa verde *GF* 13

Italian Merlot & beetroot risotto with asparagus shavings and kale pesto *GF* 13

Mezze – hummus, artichokes & sundried tomatoes, chipotle marinated cauliflower & chimichurri,

grilled asparagus, poached dates & salted almonds, diced celeriac, pickled red onion & orange dressing, salad and olives *GFO* 17.50

**Salads**

Artichoke, new potato, samphire, cucumber and spring onion, with a creamy roast garlic dressing *GFO* 10

Roasted cauliflower, puy lentil, raisin & picked red onion with a turmeric, orange & ginger dressing and almond flakes 10 *GF*

*Add homemade bread £1.50*

*Add GF oatcakes for £1*

**Desserts**

Brownie served with bourbon salted caramel & vanilla ice cream 6.50

Almond & rhubarb cake served with strawberries & cream *GF* 6.50

Affogato – Pistachio & apricot biscotti with an espresso & vanilla ice cream 6.50

Add Amaretto / Tia Maria + 3.50

*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