

Saramago {Winter}

Our kitchen is 100% plant-based
We pride ourselves on using local and seasonal produce where available, from ethical and reputable suppliers. All our breads are made fresh every morning using organic flours
Please tell us your allergies

Small Plates

Roast Garlic Hummus

with Flatbread
{7.85} *GFO*

Fennel Salad

with Cucumber, Pumpkin Seeds,
Red Onion, and Leaves with
House Dressing
{6.80} *GF*

Haggis

with Tomato & Ginger Chutney
{8.90}

Hand Cut Chips

with Confit Garlic Mayo
{4.70}

Soup of the Day

with Fresh Homemade Bread
{6.80} *GFO*



Spring Rolls

with Soy & Sweet Chilli Dip
{6.30}

Savoy Cabbage

Chargrilled with Miso & Ginger
Sauce and Crispy Onions
{7.85} *GF*

Spiced Cauliflower

with Tahini Yoghurt and
Hazelnut Dukkha
{7.85} *GF*

Nocellara Olives

{4.70} *GF*

Homemade Bread

with Olive Oil & Balsamic
{6.30}

Sandwiches

Served with our House Salad {10.50} or Soup of the Day {14.15}

Mediterranean

Olive Tapenade, Spinach, Basil and
Tomato Slices on Homemade Bread

Chilli Tofu

with Ginger Slaw, Spring Onions and
Coriander on Flatbread

Wild Mushroom

with Pickled Red Onion, Savoy
Cabbage and Hazelnut Mayo on
Homemade Bread

Served after 4.00pm & all day Saturday

Salads

Pizzas

Add homemade bread {2.10} or GF oatcakes {1.05}

Crispy Chilli Tofu

with Carrot, Spring Onion,
Ginger and Wild Red Rice,
with a Miso & Sesame
Dressing
{12.60} *GF*

Butterbean & Dill

with Capers, Cucumber,
Red Onion and leaves
served with a Lemon &
Thyme Vinaigrette
{12.60} *GF*

Burnt Aubergine

with Cavalo Nero and
Roasted Garlic on
Tomato Sugo
{15.25}

Haggis

with Haggis Crumble,
Savoy Cabbage & Chilli
Oil on Tomato Sugo
{15.25}

Rosemary & Mushroom Nut Roast

with Heritage Carrots and
Beetroot, served with a
Creamy Dill Sauce
{15.25} *GF*

Mezze

Roast Garlic Hummus, Haggis with Tomato & Ginger
Chutney, Spiced Cauliflower with Tahini Yoghurt and
Hazelnut Dukkha, Butterbean, Dill & Capers, Pickled
Fennel and Spinach with a Miso & Ginger Dressing,
Leaves, Olives and Homemade Bread
{19.40} *GFO*

Tagliatelle

with a Roast Garlic and
Cavalo Nero Sauce topped
with Fennel and Sage
Breadcrumb
{15.25}

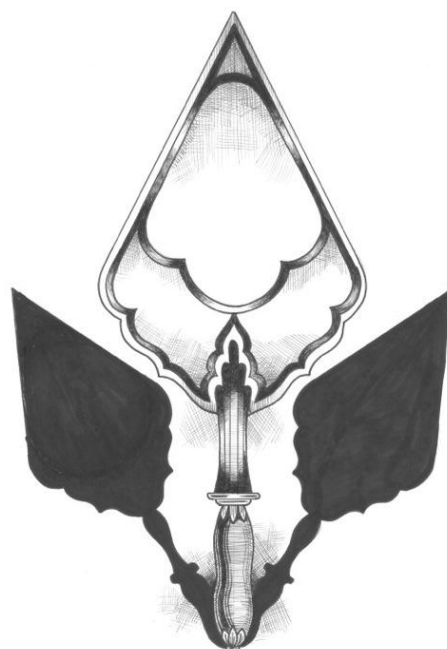
Desserts

Almond & Cherry Cake

Served with Ice Cream
{7.85} *GF*

Affogato

Dark Chocolate & Hazelnut
Shortbread with Vanilla Ice
Cream and Espresso {7.85}
Add Amaretto or Tia Maria {4.70}



Spiced Poached Pear

Served with Salted Caramel
and Whipped Cream
{7.85} *GF*

Ice Cream

Three scoops of
Vanilla or Chocolate
{6.30} *GF*

GF = Gluten free | *GFO* = Gluten free option

An optional service charge is applied to groups of 6 or more
All gratuities go to the staff and are much appreciated

Our kitchen is open for you 12-9pm

