**SARAMAGO WINTER 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**

Classic hummus dukkah– served with a garlic flatbread 6 *GFO*

Spiced cauliflower with tahini yoghurt & lemon 5.5 *GF*

Creamy spinach, artichoke & chive tart served with salad 6

**Sides**

Hand cut chips with aioli 4

Side 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** 7.5

Harissa marinated butternut squash wrap, coriander, spring onions & ginger slaw

Tempeh rashers, gherkins, Russian dressing, tomato slices & leaves on homemade bread

Achiote marinated Jackfruit, mint yoghurt, savoy cabbage, pickled red onions & leaves

**Soup & sandwich** 9.5

**Pizzas**

Oyster mushroom, savoy cabbage & roasted garlic on tomato sugo 11

Butternut squash, cavolo nero & chilli on tomato sugo 11

**Mains**

Aubergine & chickpea tagine served with orange zested couscous & almond flakes *GFO*  12

Tarragon & oyster mushroom risotto *GF* 10

Mezze – hummus, artichokes & sundried tomatoes, spiced cauliflower with tahini yoghurt,

tarragon oyster mushrooms, butternut squash with pickled red onion & orange dressing, salad and olives *GFO* 15

**Salads**

Artichoke, new potato, samphire, cucumber & spring onion with a roast garlic & chive dressing 9 *GFO*

Roasted cauliflower, puy lentil & shallots with a turmeric, orange & ginger dressing 9 *GF*

*Add homemade bread or GF oatcakes for £1*

**Desserts**

Black bean brownie with raspberry coulis & vanilla ice cream 6

Orange & pistachio polenta cake served with cream *GF* 6

Affogato – rosemary, sea salt & chocolate biscotti with an espresso & vanilla ice cream 6

Add 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