



SARAMAGO CAFE BAR



SARAMAGO AUTUMN MENU

Our kitchen is 100% plant-based.

We pride ourselves in using local and seasonal produce where available, from ethical and reputable suppliers.

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

Roast garlic hummus served with flatbread 7.50 GFO

Spiced cauliflower served with lemon & tahini yoghurt 7.50 GF

Battered king oyster mushrooms served with kimchi mayo 8

Sides

Hand cut chips with confit garlic mayo 4

Side salad - tomato, red onion, cucumber, olives, leaves & house dressing 6.50 GF

Nocellara olives 4.50 GF

Selection of homemade bread with olive oil & balsamic vinegar 6

Spring rolls with soy & sweet chilli dip 6

Soup of the day with fresh homemade bread 6.50 GFO

Sandwiches 10

Mediterranean

Olive tapenade, roasted aubergine, basil & spinach leaves on fresh focaccia

Chilli tofu

Crispy chilli tofu, ginger slaw, spring onions & coriander on flatbread

Wild mushroom

Wild mushroom, pickled red onion, tomato and hazelnut mayo on homemade bread

Soup & sandwich 12.50





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Pizzas

- Burnt aubergine, tomato & roasted garlic on tomato sugo 13
Kimchi, coconut cheese & spring onions on tomato sugo 13

Mains

- Tagliatelle with wild mushroom, cream, cavalo nero & crushed walnuts 14
Pumpkin & chickpea tagine served with orange zested couscous and flaked almonds 14 GFO
Mezze - hummus, artichokes & sundried tomatoes, battered king oyster mushroom with kimchi mayo, spiced cauliflower with lemon & tahini yoghurt, beetroot with miso & sesame dressing, salad, olives, served with a selection of bread 18.50 GFO

Salads

- Artichoke, new potato, samphire, cucumber and spring onion, with a creamy roast garlic dressing 11 GFO
Crispy chilli tofu, carrot, spring onion, ginger and wild red rice served with a miso & sesame dressing 12 GF

- Add homemade bread + 2
Add GF oatcakes + 1

Desserts

- Pumpkin & coconut pie with cream 7.50
Blueberry & lemon mousse 7.50 GF
Affogato - Dark chocolate & hazelnut shortbread with vanilla ice cream and an espresso 7.50
Add Amaretto / Tia Maria + 4.50
Three scoops of vanilla ice cream 5

GF = Gluten free
GFO = Gluten free option

All gratuities go to the staff and are much appreciated
Service charge of 10% on tables of 6 or more

Food served til 9pm

