



# SARAMAGO CAFE BAR



## SARAMAGO SUMMER 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

Cashew hummus served with a garlic flatbread 7.50 GFO

Tenderstem broccoli, lemon & black tahini sauce 7.50 GF

Spiced courgette, sweet corn & carrot fritters with tomato & ginger chutney 8

### Sides

Hand cut chips with confit garlic mayo 4

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

Nocellara & Kalamata 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 GFO**

### Sandwiches 9.50

Mediterranean

Olive tapenade, artichokes, basil & leaves on focaccia

Courgette fritters

Spiced courgette, sweet corn & carrot fritters, gochujang mayo, spring onions & coriander on flatbread

Wild mushroom

Wild mushroom, pickled fennel, shallots and broad bean & pea pesto on homemade bread

**Soup & sandwich 12**





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## Pizzas

Burnt aubergine, sliced tomatoes & roasted garlic on tomato sugo 13

Cauliflower shavings, kimchi & crispy onions on tomato sugo 13

## Mains

Tagliatelle with wild mushroom, cream, pesto & crushed walnuts 14

Risotto topped with slow roasted cherry tomato, lentil & thyme 14 GF

Mezze – cashew hummus, artichokes & sundried tomatoes, courgette & carrot fritters with tomato & ginger chutney, tender stem broccoli with lemon & black tahini sauce, 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

Sliced beetroot, carrot, spring onion, ginger and wild red rice served with a miso & sesame dressing 11 GF

Add homemade bread + 2

Add GF oatcakes + 1

## Desserts

Salted caramel brownie served with fresh berries & vanilla ice cream 7.50

Raspberry & elderflower mousse 7.50 GF

Affogato – Dark chocolate & pecan biscotti with vanilla ice cream and an espresso 7.50

Add Amaretto / Tia Maria + 4.50

GF = Gluten free

GFO = Gluten free option

All gratuities go to the staff and are much appreciated

Service charge of 10% on tables of 6 or more

Food served til 9pm

