**SARAMAGO WINTER MENU**

Our kitchen is 100% plant-based.

We pride ourselves 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*

Brussel sprouts, tarragon butter & smoked sea salt 6 *GF*

Haggis served with tomato & ginger chutney 7.50 *GFO*

Fennel salad – pickled fennel, cucumber, pumpkin seeds, red onion, leaves & house dressing 6.50 *GF*

Chargrilled savoy cabbage, miso & ginger sauce and crushed chestnuts 7.50 GF

Spring rolls with soy & sweet chilli dip 6

Hand cut chips with confit garlic mayo 4

Nocellara olives 4.50 *GF*

Selection of homemade bread with olive oil & balsamic vinegar 6

**Soup of the day with fresh homemade bread** 6.50  *GFO*

**Sandwiches** 10

Mediterranean

Olive tapenade, spinach, basil & tomato slices on fresh focaccia

Chilli tofu

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

Wild mushroom

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

**Soup & sandwich** 12.50

**Pizzas**

Burnt aubergine, cavalo nero & roasted garlic on tomato sugo 13

Haggis, brussels sprouts & chilli oil on tomato sugo 13

**Mains**

Cardamom & mushroom nut roast served with buttered carrots & a creamy dill sauce 14.50 GF

Tagliatelle with fennel, cavalo nero, roast garlic & crushed chestnuts 14

Mezze – roast garlic hummus, haggis with tomato & ginger chutney, brussels sprouts with tarragon butter & smoked sea salt,

pickled fennel and spinach with a miso & ginger dressing, leaves and olives *GFO* 18.50

**Salads**

Artichoke, new potato, samphire, cucumber and capers, with a creamy roast garlic dressing *GFO* 11

Chilli tofu

Crispy chilli tofu, carrot, spring onion, ginger and wild red rice served with a miso & sesame dressing *GF*O 12

*Add homemade bread £2*

*Add GF oatcakes for £1*

**Desserts**

Pumpkin & coconut pie with cream 7.50

Poached pear served with a cinnamon & ginger crumble served and cream *GF* 7.50

Affogato – Dark chocolate & hazelnut shortbread with an espresso & vanilla ice cream 7.50

Add Amaretto / Tia Maria + 4.50

Three scoops of vanilla or chocolate 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

Kitchen opening hours:

Tue-Sat

12 to 9 pm