

FOR THE TABLE

GORDAL OLIVES ve 107 Kcal 3.95

BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR * Ve 1126 Kcal 5.95

MARCONA SALTED ALMONDS ve n 386 Kcal 3.95

STONEBAKED GARLIC PIZZA BREAD ve 856 Kcal 7.25 with TOMATO ve 876 Kcal 7.95

with TOMATO and MOZZARELLA-STYLE VIOLIFE Ve 966 Kcgl 8 95

with MOZZARELLA-STYLE VIOLIFE ve 1036 Kcal 8.50

STARTERS



GARLIC MUSHROOMS ve 8.50

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley on grilled sourdough 249 Kcal

GRILLED PITTA, CRUDITÉS & DIPS ve 6.95 Hummus and mojo rojo dip 610 Kcal

SPICED FALAFEL ve 8.50

Served with charred carrot, orange & chickpea slaw, hummus and toasted pitta 417 Kcal

SIDES

SKIN-ON FRIES ve 445 Kcal 4.25

MOROCCAN INSPIRED SPICED CARROTS, HUMMUS, PICKLED GOLDEN SHALLOTS ve 5.75

Sweet, spiced carrots served with hummus and tangy pickled golden shallots 235 Kcal

TENDERSTEM® BROCCOLIve n 5.25

Cured lemon and almonds 139 Kcal

PATATAS BRAVAS * ve 263 Kcal 5.95

HOUSE FAVOURITES

PAELLA VERDURAS ^ ve 17.50 for one / 34.95 for two Classic Spanish-style paella with artichoke, charred courgette, onion, peppers, green beans and peas 442 Kcal / 868 Kcal

BAKED GNOCCHI ve 18.95

In a rich tomato, roasted garlic & Calabrian chilli sauce, with charred Mediterranean-style vegetables. Finished with Mozzarella-style Violife and crisp pangrattato 536 Kcal

MOROCCAN-STYLE FALAFEL ve n 19.25

With spiced vegetables, cous cous, pickled golden shallots & flaked almonds, served with toasted pitta & hummus 1467 Kcal

CARAMELIZED ONION & ROASTED PEPPER PIZZA * ve 14.95 Roasted & roquito® peppers, with caramelized onions, Mozzarella-style Violife, tomato and fresh rocket 905 Kcal

MARGHERITA PIZZA ve 14.50

Tomato, Mozzarella-style Violife, fresh basil 772 Kcal

DESSERTS

RASPBERRY, FRANGIPANE & ALMOND TART ve n 8.25 Served with vegan vanilla ice cream and raspberry coulis 456 Kcal

FRESH FRUIT SALAD ve 6.50

Strawberries, raspberries, apple & oranges 135 Kcal

JUDE'S FARM VEGAN ICE CREAM ve 7.50

Choice of 3 scoops of vanilla 128 Kcal or chocolate 127 Kcal

JUDE'S FARM SORBET ve 7.50

Choice of 3 scoops of mango 74 Kcal, raspberry 68 Kcal or blood orange sorbet 84 Kcal

APPLE, FIG & GINGER CRUMBLE ve 8.50 Served with vegan vanilla ice cream 567 Kcal

DIETARY INFORMATION

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

v = made with vegetarian ingredients. ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. n = this dish contains nuts. * = this dish contains alcohol. ^ = paellas are not suitable for children.

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. For parties of 8 or more, a discretionary 10% service charge will be added to the bill.



Our delicious Gordal olives come from Seville in the Andalucia region of Spain. These olives are crisp, tangy and juicy and are Spain's largest olives, making them a perfect appetiser.

Our Favourites

**Reep up to date

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