

## VEGETARIAN BREAKFAST

9am - 1.00 Monday - Saturday - free Wi Fi

Full Breakfast plus Juice or Coffee (vo) 9.90

## BITES

Organic Bread, Zilli Extra Virgin Olive Oil  
& Hummus (v) (n) 2.50

Steamed Edamame, Himalayan Salt (v) (g) 3.50

Selection of Olives (v) (g) 3.50

Meze -a selection of Lebanese Delights for two  
Hummus, Pitta, Tabbouleh, Babaganosh, Pickles,  
Feta & Olives (vo) (n) (g) 9.90

## STARTER

Soup of the Day (v) (g) 5.00

Mixed Vegetable Tempura (v) (g) 6.50

Swiss Chard, Artichoke & Tofu Tartlet with Rocket  
& Pinenut Salad (v)(n) 7.50

Deep Fried Camembert with Fig, Prune  
& Orange Chutney 6.50

Battered Courgette Flower filled with Nettle  
& Ricotta served with Wild Garlic Mayo (g) 6.90

## VEGETABLES/ SIDE

Rosemary Roast Potatoes-Skin On (v)(g) 2.90

Spiced Sautéed Spinach (v)(g) 3.20

Chargrilled Mediterranean Vegetables in Cider  
Vinegar & Mint Dressing (v)(g) 4.00

Basmati Rice (v)(g) 1.50

Thin Chips (v)(g) 2.50

Spring Greens, Ginger, Chilli, Tamari (v)(g) 3.90

## CHEF TABLE

Let our Chef entertain you;

includes champagne cocktail 35.00

## MAIN

Cauliflower, Green Bean & Almond Yellow Curry  
With Rice, Parata, Lentil Sambhar, Tamarind  
& Coriander Sauce with Pappadom (v)(n) 9.90

Mexican Platter, Black Bean Chilli, Feta &  
Sweet Potato Quesadillas, Guacamole, Crème  
Fraiche & Corn Tortillas (vo) 9.90

Cous Cous & Soya Burger with Pickled Cucumber  
Avocado, Mustard Dressed Mixed Leaves  
Homemade Mayo & Ketchup, Thin Chips (v) 9.90

Add Jalapeno Chilli (v) 0.50

Add Mozzarella 1.00

Marinated Seared Organic Tofu Steak with  
Asian Salad, Cashew Nuts, Wakame (v)(g)(n) 9.90

## OUR ITALIAN FLAVOURS

Tagliatelle, Porcini Mushrooms, White  
Truffle Oil (vo) 8.90

Spinach & Mozzarella Souffle, Taleggio Sauce 9.95

Roasted Red Pepper filled with Calabrian Chilli  
& Pesto Spaghetti (vo)(n) 7.90

Mushroom & Fresh Truffle Risotto,  
Grilled Asparagus & Mascarpone (vo) 9.90

Orecchiette with Wild Garlic Pesto &  
Broccoli (vo) (n) 9.00

Summer Lasagna 9.90

## LUNCH & PRE THEATRE PLATTER MONDAY - FRIDAY 12.00 - 18.00

Italian 9.90  
Caprese; Orecchiette with Wild Garlic Pesto  
& Broccoli; Grilled Vegetables, Mint Dressing (n)(vo)

Fusion 10.00  
Summer Barley Salad; Roasted Red Pepper filled  
with Calabrian Chilli & Pesto Spaghetti; Mixed  
Vegetable Tempura (vo)(n)

Asian 11.00  
Mixed Vegetable Tempura; Cauliflower Curry; Tofu  
Salad (v)(n)

## SALAD

Mixed Baby Leaves with Lemon Dressing (g)(v) 3.50

Roman Caesar Salad & Grilled Halloumi 5.90

Summer Barley Salad with Grilled Aubergine,  
Courgette, Peppers & Asparagus (v) 5.90

Chef's Salad (Sun Dried Tomatoes, Artichokes  
Olives, Feta, Carrot, Cucumber, Roasted  
Peppers & Mixed Leaves) (g)(vo) 8.90

Monday - Saturday 12noon - 11.30pm

Last orders for food 10.30pm

(v) Vegan  
(n) Contains nuts

(vo) Vegan Option  
(g) Gluten free