



## VEGIFEST MENU

### Chef's Seasonal Soup

**Mediterranean Mezze Platter** Hummus, tzatziki dressing, marinated olives and pickles, charred artichokes & falafel served with toasted pitta bread

**Padron Peppers** Sautéed in Maldon salt, topped with crumbled marinated feta cheese

**Crispy Falafel Balls** Fried falafel balls, minted yogurt, tahini dressing and rocket salad

**Only for the Garlic lovers** Slow roasted whole garlic with virgin olive oil, ciabatta bread and Boursin cheese

\*\*\*\*\*

**Chilli Minced Quorn** Vegetarian chili made of minced Quorn, tomato and kidney bean mix with rice

**Pesto Linguini** Al dente pasta, basil pesto, toasted pine nuts, shaved parmesan and rocket

**Vegetable Sizzler** Stir fried vegetables in veggie oyster sauce & house mixed spices served on a sizzling skillet with white rice

**Lebanese Chickpeas** Caramelised onion, sautéed baby spinach and chickpea, bulgur wheat tabbouleh with Lebanese garlic yogurt

**Bunny Chow** Medium spiced dahl curry with wilted spinach served inside a homemade bread pot, garnished with chopped coriander

**Veggie Burger** Falafel burger in ciabatta bun, halloumi cheese, pickle, onions, lettuce and tomato, red onion chutney with French fries

**Sunday Veggie Roast** (Sundays only) Vegetarian roast 'turkey' made with Quorn (V), roast potatoes, vegetarian gravy & seasonal vegetables

\*\*\*\*\*

### Choose from our Home made Desserts

*Most dishes can be Vegan – please ask your server*