

Vegan menu

Sharing platter

Vegan mezze platter: cucumber, carrot, celery, sundried tomatoes, houmous, mixed olives, salad, oatcakes serves 2 ~ 15

Starters

Cherry tomato, red onion and roast pepper bruschetta (GF) ~ 7.50

Chargrilled vegetable kebabs, with barbecue sauce ~ 7.50

Main courses

Cajun spiced sweet potato roulade with creamy mash, zesty garlic green beans and chimichurri sauce (GF)(VE) ~ 16

Cauliflower & spinach Balti pie with fragrant rice, and mango chutney ~ 14.50

Tommy the Miller (GFF)(VF) ~ 13.50

Spiced beetroot and chickpea burger with guacamole & sun-dried tomatoes served in a vegan bun with gem lettuce, beef tomato and seasoned fries

Vegetable chilli served on rustic ciabatta, with salad and chunky chips (GF)~ 10.50

Desserts

Summer berry crumble with vegan custard ~ 8

Giacopazzis raspberry ripple ice-cream ~ 2.20 per scoop

Sides to share or add to your meal

Garlic bread ~ 4.50 Side salad ~ 4.50 Bread ~ 4.50 Seasoned fries ~ 4.50

New potatoes ~4.50 Mixed olives ~ 4 Hand cut chips ~ 4.50 Onion rings ~ 3.50

GF-gluten free. GFF- dish can be adapted for gluten free. V-Vegetarian. VE-Vegan. VF- dish can be adapted for vegan. Please inform a member of staff of any dietary requirements before ordering. Gluten free meals or alternatives available upon request we hope you enjoy your meal at Foxtons Wine Bar







