

# FOXTONS

WINEBAR & RESTAURANT

## Vegan Menu May - July 22

### Sharing platters

Vegan mezze platter: cucumber, carrot, celery, sundried tomatoes, houmous, mixed olives, salad, oatcakes  
serves 2 ~ 14.50

### Starters

Homemade soup of the day (GFF) ~ 5.50

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

### Main courses

Grilled aubergine roulade with Mediterranean couscous and olives.  
Served with tomato and basil sauce ~ 14.50

### **Tommy the Miller Burger (GFF)(VF) ~ 11.50**

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

Vegetable chilli topped. Served on rustic ciabatta, with salad and chunky chips ~ 10.50

### Desserts

Stewed rhubarb crumble with vegan ice-cream ~ 7.50

Dark chocolate brownie with vegan ice-cream ~ 7.50

Giacopazzis ice-cream ~ 2.20 per scoop

### Sides to share or add to your meal

Garlic bread ~ 3.50

Side salad ~ 3.50

Bread ~ 2

Seasoned fries ~ 3

New potatoes ~3.50

Mixed olives ~ 3.50

Hand cut chips ~ 3.50

Onion rings ~ 2.50

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



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