

FOXTONS

WINEBAR & RESTAURANT

Vegan menu

Sharing platter

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

Starters

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

Charred flatbread bruschetta with artichoke, red onion, & cherry tomato salad (GFF)

Main courses

Spiced aubergine bake, with coconut, tomato & almond. Served with herb salad & garlic bread (GFF) ~

Cauliflower & spinach Balti pie with fragrant rice, poppadum's and mango chutney

Tommy the Miller (GFF)(VF) ~ 11.50

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

Dark chocolate torte with vegan ice-cream ~ 7.50

Giacopazzis raspberry ripple 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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