

VEGANUARY

SHOWCASING SOME OF OUR DELICIOUS VEGAN AND VEGETARIAN DISHES TO KICK START YOUR NEW YEAR

WHITE BALSAMIC & TOMATO TARTE TATIN 5.50
ON OLIVE & ROCKET SALAD (VE)

CHILLI NON-CARNE SOUP 5.50
WITH PUMPKIN SEEDS, CRÈME FRAÎCHE & TOASTED SOURDOUGH (V)

SPICED WINTER SALAD 5.50
WITH BROWN RICE, QUINOA & CRANBERRY WITH CASHEW DRESSING (VE)

VEGAN LASAGNE 10.00
WITH BUTTERNUT SQUASH, PEPPERS & COURGETTES (VE)

MISO-GLAZED AUBERGINE, CASHEWS & FRIED CAVOLO NERO 9.50
WITH JASMINE RICE (VE)

SPICED TOFU IN A TOMATO & CHICKPEA STEW 10.00
WITH MINT & CORIANDER (VE)

WHY NOT PAIR ONE OF THE ABOVE DISHES
WITH ONE OF OUR BEAUTIFUL VEGANS BEERS

GREENS IPA ABV 5% 330ML

SKA MODUS ABV 6.8% 330ML

SKA RUDIE ABV 4.5% 330ML

SKA MANDARINA ABV 6.8% 330ML

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (N)= contains nuts (A)=contains alcohol