

# PLANT POWERED MENU

## PARA PICAR

**PICOS DE PAN** (breadsticks)...£1.5

with house hummus

**KIKOS** (crisp corn kernels)...£2

**HABAS FRITAS** (crisp broad beans)...£2

**PAN CON AJO TOMATE**...£4

Freshly crushed tomatoes with confit garlic,  
Yorkshire extra virgin rapeseed oil  
& Cornish sea salt

**HOUSE BREADS**...£3.5

Olive oil and Ximenez sherry vinegar reduction

**HOUSE OLIVES & MIXED PICKLES**...£3.5

**PADRON PEPPERS\***...£4

Fried baby green peppers with Cornish sea salt

**PAPRIKA AUBERGINE FRITTERS\***...£4.5

with maple syrup

## GUARNICION

**TOMATO, CUCUMBER AND RED ONION  
SALAD**...£4

Mixed baby leaf, pumpkin seeds & lemon  
vinaigrette

**PATATAS BRAVAS\***...£4.5

Twice cooked, diced skin on new season potatoes,  
tomato frittada sauce & vegan alioli

**SKIN ON FRIES\***...£3

With house seasoning and vegan alioli

**SWEET POTATO FRIES\***...£4.5

With house seasoning and vegan alioli

## TAPAS

**CAULIFLOWER FRITTERS\***...£5

Spiced cauliflower fritters with sesame, chilli  
& ginger dressing

**RED LENTIL & ROAST SWEET POTATO PATÉ**...£6

Charred sourdough and grapes

**BUTTERBEAN, SPINACH & CHICKPEA**

**ESTOFADO**...£6.5

Toasted pitta & almonds

**CHESTNUT MUSHROOM & COURGETTE**

**PAELLA BALLS\***...£7

Roasted chestnut mushrooms and sauteed  
courgette paella balls with vegan saffron alioli

**BEETROOT AND WALNUT SALAD**...£5

Roasted beetroot, candied walnuts and baby leaf

## POSTRES

**CHOCOLATE AND HAZELNUT BROWNIE**...£5

Vegan coconut & vanilla ice cream

**CHURROS**...£5

Cinnamon Spanish doughnuts, chocolate sauce

**SORBET SELECTION**...£5

Please ask for flavours

ALL DISHES ARE FREE FROM ANY ANIMAL DERIVED INGREDIENTS.  
HOWEVER, DISHES WITH A \* CARRY A RISK OF CROSS CONTAMINATION DUE TO MIXED USE FRYERS.

