

# VEGAN MENU

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## STARTERS

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### ZUCHINI FRITTERS 6.80

CHILLI JAM, CHARRED LEMON, PEA SHOOTS AND PICO DE GALLO TOMATO SALSA.

### TODAY'S SOUP 6.50

HOMEMADE, FRESH ARTISAN BREAD

### HOMEMADE FALAFEL 6.80

HUMUS, MIXED OLIVES, ROASTED RED PEPPERS AND FLAT BREADS

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## SALADS

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### AVOCADO AND BABY GEM SPEARS 12.50

RIPE AVOCADO WITH BEETROOT AND SPRING ONION BABY GEM SPEARS, HERB CROUTON AND BEEF TOMATO.

### SUPERFOOD 12.50

TABOULEH COUS-COUS, ROASTED PEPPERS, ROCKET, PUMPKIN SEEDS, FRESH CHILLI, ROAST BUTTERNUT SQUASH AND HOUSE DRESSING.

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## MAINS

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### ZUCHINI FRITTERS 13.00

CHILLI JAM, SWEET POTATO FRIES, MIXED LEAF SALAD, OLD BAY SEASOED CORN ON THE COB AND ROASTED VINE TOMATOES.

### FALAFEL PLATE 13.00

SKEWER OF ROASTED MEDITERRANEAN VEGETABLES, TABOULEH COUS-COUS SALAD, HOUMOUS, ICEBERG LETTUCE, FRESH TOMATO AND WARM FLAT BREADS

### TEMPURA VEGETABLES 13.00

TEMPURA BATTERED AND FRIED VEGETABLES, ASIAN SLAW, PEANUTS, SWEET SOY DRESSED GREEN BEANS AND PEA SHOOTS.

### VEGAN BURGER 11.50

HOMEMADE BALLS OF FALAFEL, WITH ROCKET AND CHILLI JAM IN A TOASTED VEGAN BUN WITH ICEBERG LETTUCE, BEEF TOMATO AND RED ONION WITH GHERKIN AND SHOESTRING FRIES.

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## DESSERTS

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### SORBET SUNDAE 6.50

LEMON AND MANGO SORBETS, FRESH STRAWBERRIES, HOMEMADE RASPBERRY COULIS AND WAFER

### APPLE CRUMBLE 6.50

CINNAMON AND FRESH APPLE. VEGAN CRUMBLE TOP AND VEGAN VANILLA BEAN ICE CREAM

### SORBET

LEMON, MANGO, RASPBERRY SORBETS OR VEGAN VANILLA BEAN ICE CREAM  
ONE SCOOP 2.00, TWO SCOOP 3.50, THREE SCOOP 5.00



JAMES AND WHITE  
BAR AND KITCHEN

MENU