

VEGAN QUARRY

TILL 5 P M

Vegan breakfast - 2 portobello mushrooms, roasted cherry tomatoes, wilted spinach, 1/2 avocado, falafel, vegan feta, house made breakfast beans, sourdough toast **13.50**

Rancheros - crispy tortillas, smashed avocado, house made chipotle spiced black beans, grilled mushrooms, spiced plantain, vegan feta, coriander **12.50**

Smashed avocado - avocado, spring onion, coriander, chilli, lime, olive oil, vegan feta, sourdough toast, grilled mushrooms **12.50**

To share

Padron peppers, maldon sea salt **5.75**

Dips - hummus, baba ganoush, muhammara, grilled flat breads **8.50**

Falafel - house made with sweet potatoes, lemon herb tahini dressing **8.50**

Gyoza - mushroom, tofu, cabbage, carrot, sesame, spring onion, house made black bean chilli oil dressing **8.50**

Mains

Celeriac - salt baked, puy lentils, spinach, hazelnuts, radish, creamy vegan miso mayo dressing **16.50**

Cauliflower - Moroccan spiced, grilled, sweet potato hummus, crispy chickpeas, pomegranate, coriander, vegan feta, rose harissa **16.50**

Sweet potatoes - roasted, whipped vegan feta and tahini, pistachio, soaked raisins, crispy chickpeas, vegan parmesan **16.50**

Tofu - coated in black pepper batter and fried, bok choy, aubergine, wheat noodles, sesame seeds, spring onion, pickled shitake **16.50**

Vegan nasi goreng - basmati rice, mixed mushrooms, shredded cabbage, crispy shallots, spring onion, chilli, coriander, Sriracha sauce, tofu **16.50**

Desserts

Poached pears, gluten-free sticky toffee gluten-free, honey comb ice cream **7.50**

Peanut butter brownie (gluten free) & vanilla ice cream **7.50**