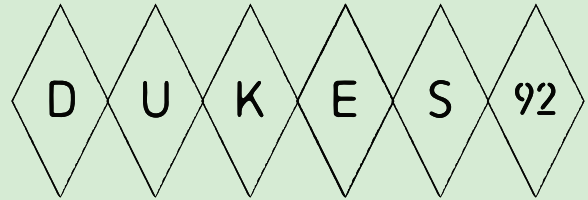


# VEGAN MENU



## SMALL PLATES

GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE

**HUMMUS** Toasted seeds, charred flatbread 6 **GFO**

**PADRÓN PEPPERS** Rock salt 5.50 **GF**

**TOFU & VERMICELLI PARCELS** Cucumber, coriander & pomegranate salad, sesame, beetroot ketchup 5.50

ALL OF THE DISHES ON THIS MENU ARE PREPARED WITH 100% PLANT BASED INGREDIENTS, BUT PLEASE NOTE THAT SOME OF OUR KITCHEN EQUIPMENT, INCLUDING FRYERS, ARE USED TO COOK BOTH VEGAN AND NON-VEGAN ITEMS

## SANDWICHES

**SPICED CHICKPEA FALAFEL WRAP** Roasted red peppers, pickled vegetables, sriracha mayo 8.50

**CHIMICHURRI RED PEPPER & AVOCADO SANDWICH** Roasted red peppers, avocado, mixed leaves, chimichurri, ciabatta 8.50 **GFO**

## SUNDAY

**BUTTERNUT & CHICKPEA PIE** Roasties, hispi cabbage, French beans, red wine gravy 14

## MAINS

**THE BEYOND BURGER** Plant based burger, vegan cheese, lettuce, sriracha mayo, skinny fries 13.50

**BUTTERNUT & CHICKPEA PIE** Proper chips, French beans, vegan gravy 14

**PANKO TOFU NOURISH BOWL** Avocado, squash, bulgar wheat, hummus, cucumber, coriander & pomegranate sala, roasted red peppers 15

## SIDES

**PROPER CHIPS** 4

**SKINNY FRIES** 4

**HERITAGE TOMATO & ROCKET SALAD** Green olive salsa 4 **GF**

## PIZZAS

**MARGHERITA** Tomato, vegan cheese 10 **GFO**+1.50

SHARING BOARD 21.50

**CHARRED CORN & CHIMICHURRI** Vegan cheese, spring onion, cherry tomato, jalapeno 12 **GFO**+1.50

SHARING BOARD 23

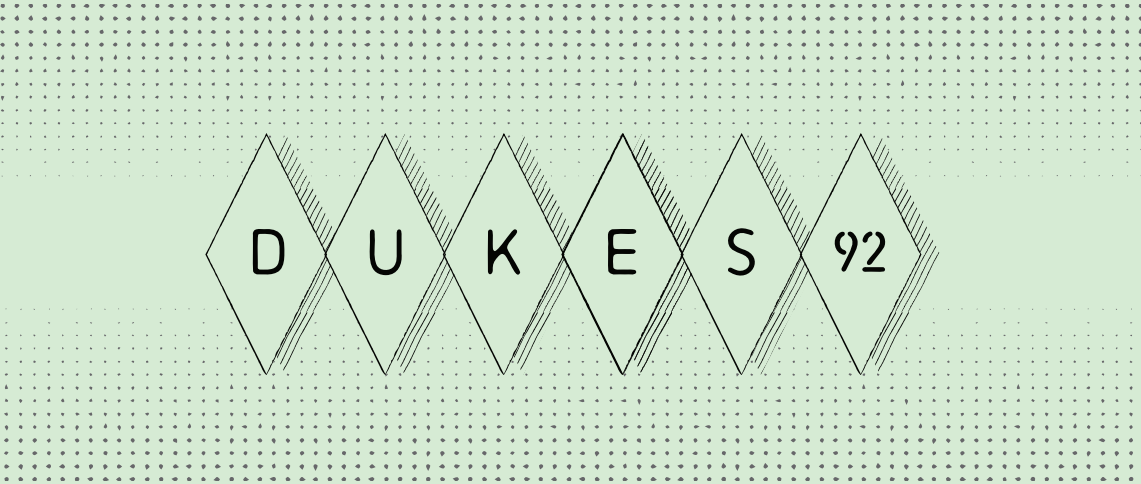
**ROASTED AUBERGINE & RED TAPENADE** Potatoes, pine nuts, basil 12 **GFO**+1.50

SHARING BOARD 23

## DESSERT

**DARK CHOCOLATE & CLEMENTINE TORTE**  
Vegan vanilla ice cream 7.50 **GF**

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM



D U K E S '92

**VEGAN MENU**