

Vegan Menu

Gyoza £6.50

*Japanese dumplings served fried or steamed
Steamed chicken or vegetable (VG) Served with a soy, chilli & ginger sauce.
Fried chicken or vegetable (VG) Served with sweet chilli sauce and an orange miso glaze*

Padron peppers £4.50

Pan fried fresh padron peppers tossed in lemongrass & pineapple dressing and finished with sea salt, crispy shallots and flaked almonds

Olives £2.95

Green and black olives

Edamame £4.50

Soybean pods seasoned with sea salt, served with soy sauce

Sharing Vegan Nachos Nirvana £8.50

Crunchy tortilla chips covered with Violife cheese, fresh salsa, guacamole, black bean chilli, jalapeños and chilli flakes

Super Freekeh Salad £10.50

Roasted butternut squash, beluga lentils, freekeh, tenderstem broccoli, roasted peppers and mixed leaves. Topped with coconut yoghurt

Vegan Katsu £10.70

Plant based jackfruit & chickpea crispy steak in a creamy katsu sauce, served with jasmine rice

Jackfruit Curry £10.50

Jackfruit is a versatile fruit that we shred and use to make the perfect plant based spicy curry. Served with jasmine rice and red cabbage slaw

Up-Beet Burger £11.95

Beetroot and quinoa patty, on a bed of carrot and peppers, finished with a coconut yoghurt & za'atar dressing

Tofu Spicy Rice Bowl £10.50

Spicy rice tossed in soy sauce, topped with tofu and spring onion

Tofu Chicken Malay Curry £13.50

Tofu, potato and onion in a hearty curry. Served with jasmine rice and garlic & coriander naan