



THE ALLOTMENT VEGAN EATERY

SMALL PLATES

Choose any two small plates and a hot drink for just £10.
Available 12-3pm Monday - Friday



Roasted Butternut Squash

Roasted squash served with wilted spinach, miso sauce and topped with coriander and pomegranate

6.50

Salt & Pepper Tofu

Tofu seasoned with salt and pepper spices and fried with garlic and chopped chilli

5.80

Sesame Tofu

Tofu marinated in soy, tamarind and sesame, topped with sesame seeds

5.80

Tenderstem Broccoli & Chicory

White chicory and charred tenderstem broccoli, with black olive tapenade and toasted hazelnuts. Topped with pumpkins seeds and pomegranate

6.00

Cauliflower Wings

Our secret recipe cauliflower wings served with sriracha mayo

6.00

Miso Maple Mushrooms

Mushrooms marinated with miso and maple served with crispy shallots and sesame aioli

6.00

Edamame Salad

Mixed salad of kale, chilli, spring onions and edamame beans in a ginger, soy and tamarind dressing

6.00

Soup of the day

Served with bread. Ask your server for today's choice

6.50

LARGE PLATES

Tofu Coconut Curry

Salt and pepper tofu served in a spiced coconut curry made with chillies, ginger, lemongrass, coconut milk, tenderstem broccoli, pak choi, beansprouts and courgette noodles served with rice and popadoms

13.50

'Fish & Chips'

Battered banana blossom served with chunky chips, minted peas and our homemade tartar sauce

15.00

Buddha Bowl

A colourful mix of quinoa, rainbow slaw, heritage tomato salad, roasted butternut squash, tenderstem broccoli and pickled ginger served with a paprika houmous and miso sauce.

14.00

Jackfruit Tacos

Three tacos filled with tex mex braised jackfruit, served with guacamole, sriracha mayo, fresh salsa and miso sauce

12.50

Allotment Sharing Board

Perfect for sharing our board includes olives, miso maple mushrooms, popcorn cauliflower, crisps, heritage tomato salad all served with pea pesto and sriracha mayo

16.50

*Add a bottle of house wine for an additional £8.50

Beetroot Risotto

Beetroot risotto with maple glazed beetroot segments, vegan ricotta and toasted pine nuts

12.50

Tofu Ramen

Vermicelli rice noodles served in a rich broth with pak choi, carrot ribbons, shiitake mushrooms and marinated tofu

13.50

DIPS

Sesame Aioli

1.50

Miso Sauce

2.00

Sriracha Mayo

1.50

Pea Pesto

2.00

*All of our dishes are gluten-free. If you have any allergies please let your server know before ordering.

