



# 100 VEGGIE ST 3 COURSES AND A VIRGIN COCKTAIL

#### Starters

Padron peppers, Espelette & Maldon sea salt

Thai spiced broccoli soup, coconut & lime

Quinoa, beetroot, orange, hazelnuts, baby spinach, sauvignon vinaigrette

Curly kale, ironbark pumpkin, apples, caramelised walnuts, pumpkin seeds, maple mustard dressing

#### Mains

Wild mushroom risotto, tarragon and micro rocket
Caramelised red onion, truffle & camembert tart, glazed carrots
Fresh fettuccine pasta, rocket pesto, artichokes
Butternut squash, 3 bean and chickpea curry, basmati rice

## Sides

£5 each
Skin on fries
Cajun sweet potato fries
Broccoli, almonds & Romesco sauce
Mixed leaf salad

## Desserts

Autumn fruit mess, vanilla cream, pistachios Vegan chocolate & pecan brownie, coconut cream Vanilla crème brulee, raspberries, chocolate chip cookie Passionfruit panna cotta, mango salad, mint

## #meatfreemonday