

# VEGANUARY

SHOWCASING SOME OF OUR DELICIOUS VEGAN AND  
VEGETARIAN DISHES TO KICK START YOUR NEW YEAR

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**WHITE BALSAMIC & TOMATO TARTE TATIN 5.75**  
ON OLIVE & ROCKET SALAD (VE)

**CHILLI NON-CARNE SOUP 5.75**  
WITH PUMPKIN SEEDS, CRÈME FRAÎCHE & TOASTED SOURDOUGH (V)

**SPICED WINTER SALAD 5.75**  
WITH BROWN RICE, QUINOA & CRANBERRY WITH CASHEW DRESSING (VE)

**VEGAN LASAGNE 11.00**  
WITH BUTTERNUT SQUASH, PEPPERS & COURGETTES (VE)

**MISO-GLAZED AUBERGINE, CASHEWS & FRIED CAVOLO NERO 10.50**  
WITH JASMINE RICE (VE)

**SPICED TOFU IN A TOMATO & CHICKPEA STEW 11.00**  
WITH MINT & CORIANDER (VE)

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WHY NOT PAIR ONE OF THE ABOVE DISHES  
WITH ONE OF OUR BEAUTIFUL VEGANS BEERS

**GREENS IPA ABV 5% 330ML**

**SKA MODUS ABV 6.8% 330ML**

**SKA RUDIE ABV 4.5% 330ML**

**SKA MANDARINA ABV 6.8% 330ML**

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All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (N)= contains nuts (A)=contains alcohol