

Crewe Vegetarian & Vegan Menu



Small plates-ideal for sharing

- Patatas bravas con aioli (GF, V, VG available)** classic Spanish potatoes topped with a spicy bravas tomato sauce with a garlicky lemon & herb sauce **6**
- Vegetable crisps ‘Nachos Style’ (V, VG)** topped with guacamole, sundried tomato oil, aioli & cheese or vegan cheese shavings **6**
- Bread & oils (V)** rustic bread served with balsamic vinegar, olive oil, dukkah, olives & smoky hummus-good for sharing **7**
- Pan fried garlic field mushrooms (V, VG)** tossed with garlic butter & parsley with sourdough **6**
- Baked Camembert (V)** with a herb crust & warm khobez bread **7**
- Ensalada Caprese (V, GF)** freshly sliced tomato with mozzarella, avocado & rocket with sundried tomato dressing **7**
- Onion bhaji (V, VG)** delicately spiced deep-fried onion fritters served with mango chutney **6**
- Spicy tofu bites (V, VG)** with smoky hummus **6**

Mains

- Warm Kabbouleh salad (V, VG)** griddled spicy halloumi or tofu or chickpea fritters or garlic mushrooms with green cabbage, olives, apricots, spinach, chickpeas & mango chutney on a khobez bread **12.50**
- Vegetarian burger (V, VG)** plant-based burger with cheese or vegan cheese on a toasted sourdough bun, onion rings, pickles, carrot & coriander jam & chips **12**
- Battered halloumi (V)** chips, minted mushy peas & tartar sauce **11**
- Thai red curry (V, VG)** vegetable-based curry with halloumi OR tofu OR mushrooms cooked with aubergine & chickpeas served with fragranced rice & an onion bhaji **11**
- Veggie sausage & mash (V, VG)** plant-based sausages with mash, red onion gravy & topped with root vegetable crisps **11**
- Tagliatelle (V)** in a wild mushroom, spinach & blue cheese sauce **12**
- Aubergine stack (V can be VG)** layered, spiced aubergine, minted potatoes & spinach with mozzarella, tomato sauce, rocket & pasta **12**

V vegetarian, VG vegan, GF gluten free ingredients

Allergies & intolerances speak to our staff about ingredients