

VEGETARIAN

STARTERS

Chargrilled Haloumi Crostini
Rocket, Red Onion Jam,
Tomato Salsa
6.00

Salt & Chilli Tofu (gf)
Napa Slaw, Chilli &
Garlic Aioli
7.00

Summer Vegetable Fritto Misto
Cauliflower, Courgette, Asparagus,
Sprouting Broccoli, Smoked Tomato
Salsa & Blue Cheese Ranch
6.00

Five Mile Town
Goats Cheese Fritters (v)
Roast Beetroot, Red Onion Jam
& Balsamic Syrup
6.00

MAINS

Grilled Haloumi Salad
Haloumi, Baby Mixed Leaves,
Cherry Tomatoes, Chickpeas, Roasted Peppers,
Sour Dough Croutons & Aioli
12.00

Roast Mediterranean
Vegetable Orzo Pasta
Roast Garlic, Sundried Tomato
& Chilli Oil
13.00

Summer Vegetable Risotto
Mascarpone, Leek, Asparagus,
Petit Pois, Rocket & Gremolata
13.00

6oz Chickpea & Pistachio Burger
Brioche Bun, Rocket, Roast Pepper Aioli
- served with hand cut fries
13.00

Broccoli & Tofu Black Bean Stir Fry
Stir Fried Tofu, Sprouting Broccoli,
Bell Peppers, Black Bean, Chilli & Garlic
- served with steamed rice
14.00

***gluten free and vegan options available - please ask your server for further details*

SIDES

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|-----------------------------------|------|------------------------------|------|
| Olives | 3.50 | Skinny Fries | 3.50 |
| Garlic Focaccia (add Cheese 1.50) | 3.00 | Garlic & Herb Diced Potatoes | 4.00 |
| Kitch Garden Salad | 3.50 | Garlic Fries | 4.00 |
| Seasonal Buttered Greens | 4.00 | Rosemary Parmesan Fries | 4.00 |
| Onion Rings | 3.50 | Creamy Mash | 4.00 |

*PLEASE NOTE NUTS ARE USED ON THE PREMISES

WE ONLY USE THE FRESHEST LOCALLY SOURCED INGREDIENTS

One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers.

Our chefs endeavour to use the best local suppliers for seafood, meat and vegetables to ensure our food is at its freshest.

We are BYOB Monday, Tuesday and Wednesday | Corkage charges apply - please ask your server for details.

A discretionary service charge of 10% will be added to your bill