

VEGETARIAN & PLANT BASED SELECTION

STARTER

MAIN

Wild Mushroom & Tallegio Arancini Quinoa, Pickled Pear & Maple Vinaigrette , Garlic Aioli (1 2 4 7 9)	£ 10	
Cajun Cauliflower Bites Pineapple Agrodolce, Club Sauce & Aioli vg - (1 2 9 13)	£ 9	
Tofu Satay Glass Noodle Salad, Nam Jhim Dressing n + vg - (2 11 13)	£ 10	
Thai Crispy Salad Beansprouts, Sugar Snaps, Pineapple, Basil, Mint, Coriander, Toasted Peanuts, Nam Jhim Dressing ncgi + n + vg - (11)	£ 8.5	
Salty's Vegetarian Tasting Platter for Two or More	Per Person £ 11	
Tofu Satay , Glass Noodle Salad, Nam Jhim Dressing n + vg - (2 11 13) Cajun Cauliflower Bites , Pineapple Agrodolce, Club Sauce & Aioli vg - (1 2 9 13) Mushroom & Tallegio Arancini , Quinoa, Pickled Pear, Maple Vinaigrette, Aioli (1 2 4 7 9) Grilled Haloumi Sunblush Tomato, Quince & Apricot Chutney, Focaccia Croutons gfo - (2 7 9)		
Home Made Jerusalem Artichoke Gnocchi Primavera Sauce, Asparagus, Broad Beans, Peas & Spring Onion, Rocket, Spinach & Parmesan Style Cheese vg - (1 2)		£ 16
Wild Mushroom Risotto Truffle Oil Drizzle ncgi - (1 7)	£ 10	£ 15
Grilled Haloumi Leaves, Char-Grilled Asparagus & Zucchini, Sunblush Tomato, Quince & Apricot Chutney, Focaccia Croutons gfo - (2 7 9)	£ 11	£ 15
Mushroom Stroganoff vg - (1 9 14) Basmati Rice or Upgrade & Indulge swap rice for or - Hand Cut Chips vg or - Hand Cut Parmesan Truffle Chips vg vegan cheese available on request (7)		£ 17 £ 18 £ 19
South Indian Vegetable Kerala Curry Edamame Beans, Pak Choi, Peppers, Mushrooms, Potato & Snow Peas, Tomato, Curry Leaves, Coriander, Cumin, Basmati Rice ncgi + n + vg		£ 18
Malaysian Penang Curry Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas Peanut, Coconut, Lemon Grass, Chilli, Cumin, Jasmine Rice ncgi + n + vg - (11)		£ 18
Sri Lankan Curry Bowl Chick Pea, Potato & Cauliflower & Spinach Cinnamon, Turmeric, Fennel, Fresh Curry Leaves, Clove, Cardamom, Black Pepper, Basmati Rice & Naan Bread gfo + vg - (9)		£ 18

CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.

Please note that nuts, gluten, dairy, shellfish and other allergens are present in our kitchen. We cannot guarantee that they are not present in any of the food we cook. Please ask for our Allergens Menu Chart, for a full breakdown of dish ingredients.

VEGETARIAN = **v** VEGAN = **vg** CONTAINS NUTS = **n** NOT CONTAINING GLUTEN INGREDIENTS = **ncgi** GLUTEN FREE OPTION = **gfo**

These allergens are contained in dishes marked with the following codes

CELERY = 1 GLUTEN = 2 CRUSTACEANS = 3 EGGS = 4 FISH = 5 LUPIN = 6 MILK = 7

MOLLUSC = 8 MUSTARD = 9 NUTS = 10 PEANUTS = 11 SESAME SEEDS = 12 SOYA = 13 SULPHUR DIOXIDE = 14

IF YOUR ALLERGY IS SO SEVERE AS TO CAUSE YOU DISCOMFORT OR HARM, PLEASE DO NOT EAT OUR FOOD.

Please note that 10% Service Charge will be added to tables of over 8 on both food and drinks.