

garden coeliac menu

STARTERS

TOFU PEANUT SATAY (VE) (GF) 16.5
marinated & grilled tofu, satay dipping sauce

CHARGRILLED OCTOPUS (GF) 17.5
marinated octopus, lemongrass sauce, wakame

PORK BELLY (GF) 16
twice cooked pork belly, apple slaw

BOWLS

WHERE HAVE YOU BEAN? (VE) (GF) 23
forbidden rice, white beans, avocado, tofu, chilli,
parsley, preserved lemon

BIBIMBAP (GF) 25
rice, carrot, spinach, zucchini, bulgogi beef,
mushroom, Korean BBQ sauce

GO 'CO' NUTS (VE) (GF) 22
Thai coconut infused noodles, bean shoots,
shredded carrot, red cabbage, bamboo shoots,
bok choy, sriracha

WHAT A JERK! (GF) 24
jerk chicken, lentils, spring onion, coriander,
mango, lime

ADD chicken 5
smoked salmon 7
halloumi 5
egg 3

DESSERT

CARAMEL PANNA COTTA (V) (GF) 12
spiced fig compote, crisp honeycomb

HONEYCOMB ETON MESS (VE) (GF) 12
honeycomb, berry coulis, vegan ice cream, mint gel

MAINS

ATLANTIC SALMON (GF) 30
garlic, chive & speck mash, broccolini,
smoky harissa sauce, chargrilled lemon

CHICKEN BREAST (GF) 28.5
parsnip purée, shittake mushroom, cauliflower,
kale, jus

**BRAISED MUSHROOM
& BUCKWHEAT** (VE) (GF) 26
braised mushroom, witlof, buckwheat,
tofu dressing, pumpkin seed pesto

**SMOKED AUSTRALIAN
GARLIC PRAWNS** (GF) 32
forbidden rice, lemon butter, chimichurri, lime

PIZZA

Please specify Gluten Free base when ordering

SLICE, SLICE BABY (V) (GF) 23.5
tomato, sliced mozzarella, red onion, basil

PUMPKIN, APPLE & ONION (VE) (GF) . . . 25.5
caramelised onion, pumpkin, apple,
white bean purée, spinach

MEXICAN CHICKEN (GF) 28.5
seasoned chicken, smoked corn, mozzarella,
red onion, tomato salsa & avocado

**SMOKED CHILLI HONEY
& PEPPERONI** (GF) 24.5
tomato sugo base, mozzarella, pepperoni, smoked
chilli honey

(GF) gluten free (V) vegetarian (VE) vegan

Please alert wait staff to allergies and/or intolerances. We take these very seriously, but cannot guarantee meals without traces of allergens.

More items available on full menu, items marked GFA may require changes to be coeliac friendly

garden vegan menu

STARTERS

GARLIC BREAD (VE) 9

POTATO & CAULIFLOWER
CROQUETTES (VE) 16
tomato relish

TOFU PEANUT SATAY (VE) (GF) 16.5
marinated & grilled tofu, satay dipping sauce

POLENTY OF FRIES (VE) 15
polenta fries, chilli relish

BOWLS

WHERE HAVE YOU BEAN? (VE) (GF) 23
forbidden rice, white beans, avocado, tofu, chilli,
parsley, preserved lemon

GO 'CO' NUTS (VE) (GF) 22
Thai coconut infused noodles, bean shoots,
shredded carrot, red cabbage, bamboo shoots,
bok choy, sriracha

MAINS

TOFU & VEGETABLE CURRY (VE) (GFA) 25
green bean, zucchini, eggplant, tofu,
saffron rice, pappadam

BRAISED MUSHROOM
& BUCKWHEAT (VE) (GF) 26
braised mushroom, witlof, buckwheat,
tofu dressing, pumpkin seed pesto

PUMPKIN, APPLE
& ONION PIZZA (VE) (GFA) 23
caramelised onion, pumpkin, apple,
white bean purée, spinach

DESSERT

HONEYCOMB ETON MESS (VE) (GF) 12
honeycomb, berry coulis, vegan ice cream, mint gel

(GF) gluten free (GFA) gluten free available (VE) vegan

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