

provender

Vegan menu

Snacks

Kalamata & gordal olives 5

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Sourdough bloomer & cold pressed rapeseed oil 4

Starters

Salad of beetroot, endive, pears, apples, walnuts, moscatel
vinaigrette 6.5

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Tempura mixed vegetables, Shio Koji celeriac, soy king oyster
mushroom & tender broccoli, ponzu tamari dipping sauce 7.5

Main Course

Shio Koji braised celeriac steak, roasted cauliflower, carrots,
beetroot & miso mushroom caramel

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Crispy portobello mushroom burger, vegan feta, house salad &
skinny fries 10

Dessert

Selection of sorbets 4

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Honey, pistachio, olive oil & polenta cake, Madagascan vanilla ice
cream, blood orange & grapefruit granita & lemon thyme oil 7

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