

vegan menu



nibbles	daily baked breads, salted dairy free butter, balsamic oil	5	spiced maple mixed nuts	3.5
			roasted garlic nocellara olives	5

small plates	salt & pepper tofu, roasted pumpkin & beetroot, garlic granola	7.5	big plates	lytham house salad	13
	confit carrots, chimichurri smoked almonds, quinoa	7.5		mung bean, quinoa, avocado, pickled carrots, roasted chickpeas, tenderstem broccoli, crispy kale, seeds, smoked almonds, sun blushed tomatoes, fèves, butternut squash, tahini, artichoke	
	hummus, tahini, zhug, chickpeas, paprika, warm breads	7.5		malaysian curry	14
	roasted butternut squash, pumpkin seeds, chilli, crispy sage, roasted hazelnuts & mojo verde	7.5		roasted aubergine, courgette, tenderstem broccoli, butternut squash & red pepper, peanuts, chilli, coriander, crispy seaweed, firecracker rice, garlic herb flatbread	
	blackened baby aubergine, agave nectar, zhug, garlic roasted chickpeas, soy yoghurt, pomegranate	7.5			


lunch offer
 mon-thu, 12.00-16.00
one small plate, one house side 12
two small plates, one house side 17.5
 *all vegan small plates included

house sides	butter leaf avocado salad, vinaigrette	5
	chimichurri roast cauliflower, harissa, tahini, soy yoghurt, pomegranate, almonds, herbs	5
	salt 'n' pepper grilled corn, lime	5
	fries salt n pepper fries	4.5 5
	wok fried broccoli, garlic, chilli, sesame	5

desserts	chocolate orange brownie vanilla ice cream	6	brunch available 09.00-13.00	cinnamon & chia overnight oats, poached pear, nutty granola, grapes, pistachio	6.5
	sorbet coconut blackberry lemon	5		smashed avocado, sourdough, balsamic, roasted tomato, chilli	7.5

Available from 10.10.20

allergies | intolerances | dietary requirements
 please notify your server when placing your order

Find us on 



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