

VEGANUARY AT LEAF

Try our delicious selection of gourmet, plant-based dishes, which are good for the planet as well as our health and the animals this January.

Available throughout January

STARTERS

Seasonal Soup of the Day (V, GF, VG) Sourdough or gluten free bread, plant-based butter	8.00
Japanese Style Steamed Vegetable Gyoza Sweet chilli and lime sauce	9.00
Mildly Spiced Coconut Dhal Mango chutney and warm flat bread	9.00
Courgette and Sweet Corn Fritter Crispy salad, tamarind sauce	8.00

MAIN DISHES

Roasted Cauliflower (VG/ GF/ DF) Butterbean cassoulet, chimichurri sauce	16.50
Winter Vegan Wellington (VG/ GF/ DF) Butternut squash and vegan feta, seasonal vegetable, roasted vine cherry tomatoes, gravy	17.50
Asian Vegetable Korma with Tofu (VG/ GF/ DF) Sticky rice, lentil crisp	16.50
Moving Mountains Plant Based Burger Vegan coleslaw, gherkins, lettuce, tomato, burger relish, toasted bun, skin on fries	17.50

DESSERTS

Dark Chocolate and Orange Cake (VG/GF/DF) Chocolate sauce and cream	9.00
Warm Rice Pudding (VG/ GF/ DF) Berries of the forest, jam and raisins	9.00
Apple and Rhubarb Crumble (V) Vegan vanilla ice cream	10.00
Sticky Toffee Pudding Caramel sauce and vegan vanilla ice cream	8.00

All prices are inclusive of VAT
A discretionary 12.5% charge will be added to your bill
For more information on allergens or dietary requirements, please speak to one of the team

V - vegetarian VG - vegan GF - gluten free DF - dairy free