

# THE VEGAN BRASSERIE

## Tapas Plates

<b>Edamame Beans</b>	£4
Sea salt and lemon Spicy miso and sesame	
<b>Aubergine Parmigiana (GF)</b>	£8
Homemade tomato sauce, basil pesto	
<b>Grilled Avocado (GF)</b>	£8
Mixed olive tapenade	
<b>Pan-fried Tofu, Edamame Beans (GF)</b>	£8
Teriyaki sauce	
<b>Lotus Stem</b>	£8
Sweet potato chaat	
<b>Homemade Falafel Bites</b>	£8
Sweet pepper sauce	
<b>Mushroom and Sun-dried Tomato Arancini</b>	£8
Spicy tomato and basil sauce	
<b>Firecracker Cauliflower (GF)</b>	£6
Black truffle oil	
<b>Herbed Beetroot Potato Cake (GF)</b>	£6
Fresh mint dressing	
<b>Broccoli and Lentil Salad</b>	£9
Green beans, tenderstem broccoli, heritage tomato, puy lentils, orange segments, pomegranate salad (GF)	
<b>Greek Salad</b>	£7
Feta, cherry tomato, red onion, black olives, rocket (GF)	
<b>Vegan Brasserie Special</b>	£9
Rocket, cherry tomatoes, avocado, sweetcorn, baby spinach, vegan cheese, roasted pine nuts (GF)	

## SIDES

Rosemary fries (GF)	£4
Grilled seasonable vegetables (GF)	£4
Sautéed spinach (GF)	£5
Pilau rice (GF)	£4
<i>Add crushed chilis to your rice!</i>	

**WIN**  
A FREE MEAL  
FOR 2

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@THEVEGANBRASSERIELONDON WHILST  
USING THE HASHTAG #NATURALLYGOOD

## Big Plates

<b>Classic Vegan Slider Burgers</b>	£14
Vine tomatoes, red onion, lettuce, gherkins, vegan mayo in brioche bun	
<b>Grain-coated Chicken Fillet</b>	£16
Sautéed spinach, seasonal vegetables, tarragon sauce	
<b>Crispy Cauliflower Tacos</b>	£11
Black beans, shredded red cabbage, pumpkin seeds, chipotle mayo	
<b>Smashed Chilli Avocado Tacos</b>	£12
Lettuce, kidney beans, pico de gallo, cilantro sauce	
<b>Homemade Beetroot Burger (GF)</b>	£14
Lettuce, vine tomato, vegan cheese, spicy chipotle mayo, skinny fries	
<b>Traditional Thali Indian Platter</b>	£16
Vegetable curry, basmati rice, garlic naan, mango chutney, poppadum 🌶️🌶️🌶️	
<b>Pepperoni Pizza</b>	£13
<b>Vegetarian Pizza</b>	£12
Ribbon courgettes, mixed peppers, red onion, sweetcorn, green chillies	
<b>Funghi Pizza</b>	£12
Wild mushrooms, sweet bell pepper, rocket	
<i>All our pizzas are made with Chef's Signature tomato sauce of heritage plum tomatoes, red bullet chillies, fresh basil and nutmeg powder</i>	

## DESSERT

<b>Warm Apple and Cinnamon Crumble</b>	£8
Ice-cream	
<b>Caramelised Biscuit Cheesecake</b>	£8
Forest fruits compote	
<b>Warm Chocolate Brownie (GF)</b>	£9
Salted caramel ice cream, chocolate sauce	
<b>Vegan Cheeseboard</b>	£12
Homemade chutney dips, crackers, Blue cheese, Leicester cheese, smoked applewood cheese, cheddar cheese	

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill  
All our food is vegan and is prepared in a kitchen where all or some of the listed food allergens are present  
(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites)  
If you have a food allergy or intolerance, please let us know before ordering



# THE VEGAN BRASSERIE

## WINES

<b>White Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Sant Antini Pinot Grigio	£6.50	£8.50	£25.00
Emotion Gros Manseng Colombard	£8.50	10.50	£30.00
Neleman Chardonnay Muscat	£8.50	£10.50	£30.00
Dom Octavie Sauvignon Blanc	£9.00	£11.00	£33.00
Laibach Chenin sur lie	£11.50	£13.50	£38.00
<b>Rosé Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Sant Antini Pinot Grigio Rosato	£6.50	£8.50	£23.00
Diamarine Rosé Provence	£8.50	£10.00	£28.00
<b>Red Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Punto Alto Malbec	£7.50	£9.50	£26.00
Laibach Merlot	£8.50	£11.00	£30.00
Iskis Dom Olibrius Côtes du Rhône	£11.50	£13.50	£37.00
Cake Adelaide Hills Shiraz	£11.50	£13.50	£40.00
Kaltern Blauburgunder Pinot Noir	£11.00	£14.00	£40.00
<b>Champagne / Sparkling Wine</b>	<b>125ml</b>	<b>375ml</b>	<b>Bottle</b>
Tsarine Cuvee Brut			£65.00
Veuve Champagne			£80.00
Moet et Chandon NV Brut Imperial Half		£40.00	
Moet et Chandon NV Brut Imperial			£70.00
Moet et Chandon NV Brut Imperial Rosé			£75.00
Prosecco Del Bello Brut DOC Treviso	£7.00		£30.00
Bottega Prosecco			£45.00

## BEERS

### Bottled Beer and Cider

	<b>330ml</b>	<b>750ml</b>
San Miguel 5%	£5.50	
Heineken 5%	£5.00	
Magners Cider 4.5%	£5.00	
King Cobra 5.2%		£9.50
Guinness 4.2%	£7.00	
Corona 4.5%	£5.50	
Heineken 0%	£4.50	

### Draught Beer

	<b>284ml</b>	<b>568ml</b>
Grolsch Draught	£4.00	£6.00
Meantime Pale Ale Draught	£5.00	£7.00
Cornish Orchards Blush Berry Cider Draught	£5.50	£7.50

## COCKTAILS

	<b>Glass</b>
Aperol Spritz Aperol, Prosecco, Soda Water	£7.50
Campari Spritz Campari, Prosecco, Soda Water	£8.50
Classic Martini Gin, Vermouth	£8.00
Dirty Martini Gin, Vermouth, Olive Juice	£8.00
Bloody Mary Tomato Juice, Vodka, Celery, Tabasco, Salt, Pepper	£8.50
Espresso Martini Tia Maria, Vodka, Coffee	£8.50
Negroni Campari, Gin, Martini Dry	£10.50
Margarita Tequila, Cointreau, Lime Juice	£8.50
Mojito Rum, Soda water, Mint, Sugar	£9.00
Old Fashioned Whisky, Angostura bitters, Simple syrup, Orange	£9.00
Mimosa Champagne, Orange Juice	£12.00
Cosmopolitan Vodka, Cointreau, Cranberry Juice	£12.00
Long Island Vodka, Gin, Tequila, Rum, Triple sec, Coke	£12.50
Slow Gin Fizz Sloe Gin, Simple Syrup, Champagne	£12.00

## MOCKTAILS

	<b>Glass</b>
Sherley Temple Soda Water, Ginger Beer, Grenadine	£6.00
Lucky Driver Pineapple Juice, Blue Curacao, Soda Water	£6.00

## WINTER COCKTAILS

	<b>Glass</b>
Mulled Wine Red Wine, Fresh Orange, Cinnamon, Mulling Spices	£8.50
Warm Apple Punch Pimm's, Rum, Apple juice, Cinnamon	£8.00
Amaretto Sour Amaretto Disaronno, Lemon Juice, Simple Syrup and Angostura	£8.00
Jack Frost Rum, Pineapple juice, blue curacao, coconut cream	£9.00
Salted Caramel Martini Vanilla Vodka, Baileys Almande, caramel syrup, whipped cream	£10.00
The Godfather Jim Bean, Amaretto Disaronno	£10.00
Candy Cane Vodka, Vanilla Vodka, Crème de Cacao, Angostura	£11.00



## SPIRITS

### Whisky/Bourbon 25ml

Jameson	£4.50
Jack Daniels Tennessee Whiskey	£4.50
Jim Beam White Label	£4.50
Glenfiddich 12yr	£6.50
Johnnie Walker Black	£5.00
Chivas Regal 12yr	£5.00
Glenmorangie 10yr	£6.00
Glenlivet 12yr	£6.50

### Cognac/Armagnac 25ml

Hennessy VS	£6.00
Janneau VSOP	£6.00

### Rum 25ml

Malibu	£4.00
Bacardi Carta Blanca	£4.00
Captain Morgan Dark	£5.50
Captain Morgan Spiced	£4.00

### Gin 25ml

Gordon's	£4.50
Beefeater	£4.50
Beefeater Pink	£4.50
Bombay Sapphire	£5.00
Plymouth Sloe	£5.50

### Vodka 25ml

Smirnoff	£4.50
Smirnoff Vanilla	£4.50
Grey Goose	£5.50

## LIQUEURS

25ml

Antica Sambuca White	£4.00
Southern Comfort	£4.50
Tia Maria	£4.00
Disaronno Amaretto	£4.50
Olmecca Blanco	£4.00

## SOFT DRINKS

200ml 250ml

Fever Tree Ginger Ale	£2.50	
Fever Tree Ginger Beer	£2.50	
Schweppes Lemonade	£2.50	
Schweppes Tonic Water	£2.50	
Schweppes Soda Water	£2.50	
Red Bull		£3.50
Coca Cola	£2.50	
Diet Coke	£2.50	

## WATERS

330ml 750ml

Still Decantae	£2.50	£5.00
Sparkling Decantae	£2.50	£5.00

## FRESHLY PRESSED JUICE

Glass

Apple	£4.00
Orange	£4.00
Carrot	£4.00
Shot of Ginger	£0.50

## HOT DRINKS

Selection of Teas:	£3.00	
Peppermint / Camomile / Lemon / Earl Grey / Darjeeling / Green Tea		
Espresso	£2.20 (single)	£3.00 (double)
Macchiato	£2.50	
Americano	£3.00	
Latte*	£3.50	
Cappuccino*	£3.50	
Hot Chocolate	£3.50	
Salted Caramel Latte	£3.50	
Irish Coffee	£6.50	

\*Alternative milk available

