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B12 Bar & Kitchen

VEGAN MENU

NIBBLES...

CAULIFLOWER , Cauliflower fritters, sweet chilli sauce	4.95
OLIVES , Gordal olives	3.95
BREAD , Artisan bread, soya butter	4.95
HOUMOUS , Balsamic and onion houmous, pumpkin seeds, pita bread	3.95

LITTLE DISHES...

SOUP , Soup of the day, artisan bread	4.95
WILD MUSHROOMS , Wild mushrooms, , garlic, soy cream, toasted sour dough	6.50
SWEETCORN TART , Sweetcorn puree, charred corn	6.50
VEGAN CHEESE , ,charred figs, wild rocket, red onion marmalade	5.95

BIGGER DISHES...

TOFU , fried tofu, linguine, cherry tomatoes, samphire, shallots, lemon	10.95
MUSHROOMS , BBQ pulled mushroom burger, mixed leaves, tomato, chunky chips, coleslaw	10.95
SQUASH , Butternut squash, spiced jackfruit, sautéed cherry tomatoes, tomato powder	11.95
SALAD , Bucklers salad, vegan cheese, red onion marmalade, leaves	9.50
CAULIFLOWER STEAK , Cauliflower steak, chunky chips, mushrooms, vine tomatoes Chimichurri sauce	13.95
VEGAN PLATTER , tzatziki, houmous, crudites, roasted peppers, artichokes, olives, pickled onions, pitta bread.	12.95

TO FINISH... @ 6.95 Each

POACHED PLUM , Damson gel, gingerbread tulle, vanilla ice-cream
STICKY FIG SPONGE MOUSSE , Caramelised fig, pear puree, pear crisps, custard
BROWNIE , Chocolate mousse, caramel hazelnuts, Frangelico cream, vanilla ice-cream, salted caramel sauce
PUMPKIN AND PISTACHIO CAKE , Pistachio mousse, pumpkin ice cream, chocolate soil
ICE-CREAM , Vanilla ice-cream & sorbets