

# B O U R G E E

## Vegan menu

### Teasers - 3.5

crispy tortilla strips, tigers milk / Sicillian nocellara olives

### To Start

#### Vegetable pakoras 7.5

potato, onion, cabbage, peas, pickled cucumber, chemicurri rojo

#### Hot porcini panko dusted tofu 8

sun blaze tomatoes, cherry tomatoes, avocado guacamole, toasted pumpkin seeds

#### Stir fried Asian greens 8

sesame oil, sesame seeds, chilli, crispy vermicelli rice noodles, Thai basil

### Main

#### Moving mountain meat free burger (vegan brioche bun)15

spicy crushed avocado, caramel onions, sheese, marinated tomatoes - served with skinny fries

#### Butternut Gobi Dhansak 14

rice, toasted brioche, pea shoots

#### Steamed Bao 15

crispy miso & chilli jackfruit - served with skinny fries

### To Finish - 7

#### Sugar dusted chocolate & orange tart

crushed raspberry coulis

#### A bag of cinnamon sugared mini jam doughnuts

dulche de leche, chocolate sauce

#### American pancakes

warm caramel bananas

### Additions 3.5

skinny fries / fat chips / honey chantenay carrots / chive button mushrooms / sugar snaps / braised red cabbage / green salad / tomato, Thai basil, red onion salad / sesame fried greens / mushy peas

Please note some of our dishes may contain nuts or nut products. Please make us aware of any dietary requirements or allergies prior to ordering and ask to see our allergen options. We cannot guarantee any of our products are fully gluten free as our kitchens are not 100% gluten free environments. We make no service charge - any gratuity is left to the discretion of our guests and will be passed directly to our staff. Parties of 8 or more will be subject to a 10% service charge added to the bill.