



Shootin all the veg

NIBBLES

OLIVES Sun-dried tomatoes, oregano, garlic, lemon	4
NELSONS SOURDOUGH Whipped pumpkin seed butter (WH)	5
BURNT SPRING ONION & GREEN GARLIC DIP Crispy roast potatoes, (SOY)	6

SMALL PLATES

SEASONAL POTATO GNOCCHI pangrattato (WH)	8.50
ROASTED BEETROOT & SMOKEY MUSHROOM BACON SALAD, Hummus walnut dukka (NUTS)	8.50
POLENTA SWEETCORN FRITTER Black bean mole, pico de gallo salsa	8.50
BAKED CAMEMBERT Cashews, garlic, rosemary, Nelsons Sourdough (WH, NUTS, GF OPTION)	8.50
SALT PEPPER TOFU SALAD Noodles, mango, pickled cucumber (SOY)	8.50

** Allergen advice: if you have any dietary requirements please advise staff. we cannot guarantee that any of our dishes are 100% free of allergens and contaminants. Please note all our cheese /curds are made in house and contain nuts.*

LARGE PLATES

SOUTHERN FRIED CRISPY TOFU BURGER Nelsons Brioche, garlic aioli, hot sauce, pickles, fries (WH, SOY, MUS, GF OPTION)	14
COCONUT CURRY DAUPHINOISE Keema filo samosa, spicy greens, curry gravy, tamarind yoghurt (WH, SOY, CEL)	16
OYSTER MUSHROOM SKEWER with Beluga lentils, swiss chard, crushed chickpeas, labneh (NUTS)	15
COURGETTE QUINOA CAKE Pickled courgette, parsley, cashew salad, Zhoug (NUTS, CEL)	15
HARISSA SQUASH TARTE TATIN Hazelnut, fennel, orange salad (NUT, WH)	15

SIDES

CEASAR SALAD Long Causeway garden leaves, croutons, 'parmezan' (NUT, WH)	6
ASPEN FRIES 'Parmezan', truffle, aioli (SOY, NUT)	5
FRIES Roasted garlic aioli (SOY)	4
ASPEN CRUSHED POTATOES 'Parmezan', truffle, aioli (SOY, NUT)	5

DESSERTS

MACADAMIA PARFAIT Pineapple, ginger, lime (NUTS)	7.50
BLACK FOREST CHOC POT Cherry compote, kirsch cream (ALC, SOY)	8
VEGAN MESS Strawberries, basil syrup, raspberry liquor (ALC)	7.50

** Allergen advice: if you have any dietary requirements please advise staff. we cannot guarantee that any of our dishes are 100% free of allergens and contaminants. Please note all our cheese /curds are made in house and contain nuts.*