

THE VEGAN BRASSERIE

Tapas Plates

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

Classic Vegan Slider Burgers	£14
Vine tomatoes, red onion, lettuce, gherkins, vegan mayo in brioche bun	
Grain-coated Chicken Fillet	£16
Sautéed spinach, seasonal vegetables, tarragon sauce	
Crispy Cauliflower Tacos	£11
Black beans, shredded red cabbage, pumpkin seeds, chipotle mayo	
Smashed Chilli Avocado Tacos	£12
Lettuce, kidney beans, pico de gallo, cilantro sauce	
Homemade Beetroot Burger (GF)	£14
Lettuce, vine tomato, vegan cheese, spicy chipotle mayo, skinny fries	
Traditional Thali Indian Platter	£16
Vegetable curry, basmati rice, garlic naan, mango chutney, poppadum 🌶️🌶️🌶️	
Pepperoni Pizza	£13
Vegetarian Pizza	£12
Ribbon courgettes, mixed peppers, red onion, sweetcorn, green chillies	
Funghi Pizza	£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

Warm Apple and Cinnamon Crumble	£8
Ice-cream	
Caramelised Biscuit Cheesecake	£8
Forest fruits compote	
Warm Chocolate Brownie (GF)	£9
Salted caramel ice cream, chocolate sauce	
Vegan Cheeseboard	£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

