

SARAMAGO SUMMERTIME MENU

We pride ourselves using local and seasonal produce where available, from ethical and reputable suppliers. We make the majority of our dishes from scratch and all our breads are made fresh every morning using organic flours.

If you have any allergies please inform your server prior to ordering.

Gluten free options available – marked GFO.

Small Plates

Roasted garlic & cannellini bean houmous – served with warm homemade flatbread 5 GFO

Courgette fritters - served with tzatziki 5

Panzanella Salad – heirloom tomatoes, garlic, basil, olive oil and croutons 5.5 GFO

Roasted cauliflower with salsa verde topped with toasted seeds 5 GF

Tenderstem broccoli spears with a tahini, lemon & parsley dressing 5.5 GF

Muhammara dip with an assortment of crunchy vegetables, pickled in house 5 GF

Dolmades, stuffed vine leaves – served with a herb yoghurt 5 GF

Sides

Spring rolls with soy & sweet chilli dip 4.5

Hand cut chips with aioli 4 GF*

Sweet potato chips with sriracha mayo 4 GF*

Green salad with house dressing – mixed leaves, olives, capers, toasted seeds 4.8 GF

Nocellara & Kalamata olives 4 GF

Selection of homemade bread with olive oil & balsamic vinegar 4.5

Soup of the day with fresh homemade bread 5 GFO

Sandwiches

Reuben - tempeh rashers, sauerkraut, mustard mayonnaise, mixed leaves on homemade bread 6.5

Mediterranean – olive, sundried tomato & caper tapenade with fresh tomato, basil, mixed leaves on rosemary focaccia 6.5

Falafel –fresh flatbread with falafel, roast garlic houmous, tzatziki, dill pickle, mixed leaves 6.5

Soup & sandwich 8.5

Mains

Veggie haggis fritters with tzatziki, tomato & chilli chutney and hand cut chips 10

Fusilli with heirloom tomatoes, garlic, capers, flaked almonds and pesto 10

Candy beetroot and carrot risotto with roast fennel & fresh herbs 10 GF

Thai Green curry with sweet potato, cauliflower, mangetout and peppers - served with basmati rice and topped with cashews and spring onion 10.5 GF

Vietnamese Pho broth with rice noodles, mushrooms, crispy tofu, pak choi, beansprouts, chillies, spring onions & coriander 10.5

Mezze Platter – roast garlic houmous; courgette fritters with tzatziki, roast cauliflower with salsa verde, Panzanella heirloom tomato salad, pickled veg with muhammara dip, dolmades, and Nocellara & Kalamata olives - served with selection of homemade bread 13 GFO*

Sourdough Pizzas - topped with cashew parmesan and rocket

Artichokes, olives, kale and chilli on tomato sugo 10

Tenderstem broccoli, mushrooms, roast garlic & pesto on tomato sugo 10

Salads - served with fresh bread, or oatcakes

Wild rice with marinated tofu, chillies, spring onion, carrot, beansprouts, peanuts with a soy chilli dressing 8.5

Candy beetroot, shallot, tomato, pomegranate and brazil nut with an orange vinaigrette 8.5 GFO

Roast artichoke, new potato, samphire, cucumber and spring onion, with a creamy roast garlic & chive dressing 8.5 GFO*

Desserts

Cheesecake with a hazelnut & oat base, strawberry coulis & fresh berries 5.5 GF

Chocolate brownie with vanilla ice cream & salted caramel sauce 5.5

Peaches baked with rosemary & balsamic, with an almond crumb & vanilla ice cream 5.5 GFO

Affogato – lemon & pistachio biscotti with vanilla ice cream and espresso 5.5

Add a shot of Amaretto / Tia Maria + 3

GF* - fried in same fryer as foods containing gluten

All gratuities go to the staff and are much appreciated

Service charge of 10% on tables of 8 or more