

# \* SARAMAGO SEASONAL MENU \*

## ● ● ● ● ● SMALL PLATES ● ● ● ● ●

£4.75

### **Beetroot carpaccio**

thinly sliced beetroot, with a caper, dill and orange vinaigrette

### **Spiced squash**

lightly spiced baked squash finished with coriander, sumac and a lemon tahini dressing

### **Potato and chickpea chaat**

roasted potatoes topped with coriander, fried lentils, peas and chickpea flour noodles, and a yogurt and tamarind dressing

### **Winter panzanella**

shredded kale, apple, squash, hazelnuts and cranberries with sourdough croutons and a maple and red wine vinaigrette

### **Beetroot and walnut houmous, dukkah and rosemary oil**

served with homemade flatbread

## ● ● ● ● ● MAINS ● ● ● ● ●

### **Gnocchi**

homemade gnocchi with kale and pumpkin seed pesto, red onions and chestnut mushrooms finished with rocket and a sage and cashew nut crumb £9.75

### **Mezze platter**

beetroot and walnut houmous, winter panzanella, spiced squash with tahini dressing, marinated olives, roasted potato and chickpea chaat, beetroot carpaccio with orange and caper vinaigrette, green salad and dolmades - served with homemade bread and dipping oil (GF option with oatcakes instead of bread and without croutons in the panzanella) £12

### **Laksa**

a Malaysian broth made with butternut squash and coconut milk served with rice noodles, fresh vegetables and smoked tofu (GF) £9.75

### **Spelt risotto**

served with winter greens, rocket, pesto and yogurt £9.50

### **Cauliflower masala**

curried cauliflower in a masala sauce served with cashew rice, roasted chickpeas and flaked almonds, served with homemade flatbread (GF option – no flatbread) £9.75

### **Sourdough pizzas £9.50**

- Buffalo cauliflower, chives, cashew crumb and rocket on a tomato base
- Roasted rosemary potatoes, chestnut mushrooms, caramelised red onions and wilted spinach on a kale and pumpkin seed pesto base

### **Veggie haggis**

with leek, celeriac and kale mash and crispy cavolo nero, served with a stout and mushroom gravy £9.50

## ● ● ● ● ● DESSERTS ● ● ● ● ●

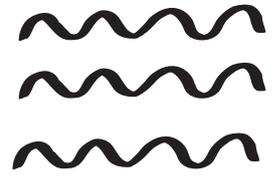
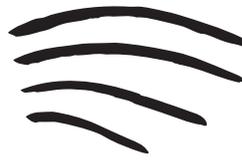
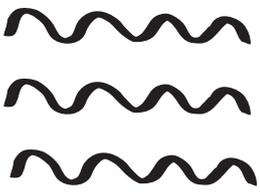
£4.95

Chocolate mousse, blackberry coulis and vanilla ice cream (GF)

Sweet potato waffles, vanilla ice cream, chocolate coconut sauce, peanut butter, toasted almonds

Plum, apple and blackberry crumble served with pouring cream (GF)

Selection of ice cream (chocolate, raspberry or vanilla) with coconut chocolate sauce / 3.95



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## ••••• SIDES •••••

**Marinated olives** / 3.50

**Hand cut chips**

with roast garlic aioli / 3.75

**Sweet potato chips**

with chipotle and lime mayo / 4.00

**Rocket salad**

with toasted sunflower, pumpkin and sesame seeds / 3.50

**Spring rolls**

with a soy and sweet chilli dip / 4.25

**Homemade soup served with homemade, organic bread** / 4.50

## ••••• SANDWICHES •••••

**£6.00**

**Reuben**

tempeh rashers, sauerkraut, mixed leaves and mustard mayonnaise on toasted bread

**Italian**

roasted squash, kale pesto, mayonnaise, toasted seeds and mixed leaves on toasted foccacia

**Harissa heritage carrot**

with roast chickpeas, beetroot houmous and mixed leaves on flatbread

**Kibbeh**

chickpea and bulgar wheat falafel with yogurt, coleslaw, coriander and mixed leaves on flatbread

**Soup and sandwich** / 8.00

## ••••• SALADS •••••

**£7.95**

**Chipotle roast squash, black bean and lime salad**

with spring onions, coriander, cherry tomatoes, cucumber and mixed leaves

**Marinated tofu and wild rice salad**

with chilli, ginger, spring onion, lime and peanut dressing

**Roast beetroot and freekeh salad**

with shredded cavolo nero, fresh orange, pomegranate, cucumber, spiced toasted seeds and lemon and dill vinaigrette

**Harissa roasted heritage carrot and fennel salad**

with coriander, mint, spring onion, cucumber, sumac and yogurt dressing

*All our bread is baked fresh every morning. Our menu centres on using fresh, local, seasonal ingredients, where available. The majority of our menu is cooked from fresh, so please allow time for your meal. If you have any dietary requirements, please let your server know upon ordering.*

*Pre-theatre, Sunday – Thursday 5-7pm / 2 courses £12.50, 3 courses £15.50.*

*All gratuities go to staff. 10% service charge is applied to tables of eight or more.*