

VEGAN MENU



STARTERS

TOMATO & BASIL BRUSCHETTA

toasted rustic bread topped with heritage tomatoes,
kalamata olives and lemon oil

4.50

SWEET & SOUR JACKFRUIT BAO BUN

pulled jackfruit in a blood orange sweet & sour sauce with
oriental salad and mirin dressing

5.50

MAINS

BLACK BEAN FALAFELS

with pan-fried tofu, pepperdew peppers, avocado salsa
and spicy chipotle oil

12.00

SPINACH, POTATO & AUBERGINE CURRY

with wild & jasmine rice and fresh coriander

12.00

WALNUT PESTO TROFIETTE

trofiette pasta, chargrilled artichokes, toasted walnuts,
wilted spinach and garlic oil

10.00

SUNDAY

WILD MUSHROOM & STOUT PIE

with roast potatoes, maple glazed root vegetables, french beans and
red wine gravy

12.00

DESSERTS

VEGAN ICE CREAM

served with a fruit coulis

7.50

DARK CHOCOLATE AND CLEMENTINE TORTE

served with vegan vanilla ice cream

7.50

albert's

SHED

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's shed team members.
allergy information is available on request

VEGAN MENU

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LUNCH

2 COURSES £12.50

served monday - friday 12 - 6pm and saturday until 4pm

STARTERS

SWEET & SOUR JACKFRUIT BAO BUN

pulled jackfruit in a blood orange sweet & sour sauce with oriental salad and mirin dressing

TOMATO & BASIL BRUSCHETTA

toasted rustic bread topped with heritage tomatoes, kalamata olives and lemon oil

MAINS

MISO, TOFU & MUSHROOM RAMEN

a rich sesame and mushroom broth with marinated tofu, noodles, beansprouts and pak choi

ARTICHOKE & ROASTED VEGETABLE PIZZA

artichokes, roasted vegetables, olives, sunblush tomatoes and red chilli on a dairy free base, with tomato sauce and fresh wild rocket

DESSERTS

VEGAN ICE CREAM

served with a fruit coulis

DARK CHOCOLATE AND CLEMENTINE TORTE

served with vegan vanilla ice cream

BREAKFAST

served saturday - sunday 10 - 11:45am

FRESH FRUIT BOWL

pineapple and berries with fresh mint and fruit coulis

6.00

AVOCADO ON TOAST

avocado, tomato and red onion salsa on toasted rustic bread

5.50

BLACK BEAN FALAFELS

with pan-fried tofu with pepperdew peppers, avocado salsa and spicy chipotle oil

12.00

VEGAN BLACK PUDDING

with plum tomato on toasted rustic bread

6.50

MUSHROOMS ON TOAST

button mushrooms on toasted rustic bread with a walnut pesto

6.50

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