

SMALL PLATES

Sweet Potato Gnocchi with Cauliflower Puree, Miso Mushrooms, Spinach and Candied Pecans (N)(S)(nut-free available) 10.5

Rice Paper Veggie Wraps with Almond Sauce(S)(N)(SE)(nut-free available) 10

Beetroot Tartare, Nectarine, Vegan Cream Cheese with Beetroot Crisps(S)(SE) 10

Port Poached Pear Green Salad with Vegan Ricotta Cheese (M)(N)(SU)10.5

Roasted Miso Aubergine (S) 10

Mushroom Croquettes with Coriander Mayo, Rice Crackers and Confit Wild Mushrooms 10

LARGE PLATES

Pistachio Orange Crusted Salmon with Grains Medley, Walnut Parmesan & Seasonal Veg (F)(N) 24

Yeotown Homemade Vegan Burger on Beetroot Bun with Beluga Lentils, Caramelized Onions, Quinoa, Shiitake Mushroom and Walnut Patty, Pickles, Lettuce, Red Onion, Tomato (G)(N)(M)(SE)(SU) 19
Make Yours a "Cheese Burger": Vegan Cheese +2

Green Curry, Okra Pak Choi, Pickled Jalapeno served with Brown Rice (SU)17.5 Add Prawns(F) + 4.75 Add Tofu(S)+4

Fresh Sea Bass With Chilli Couscous, Hispi Cabbage, Smoked Aubergine Puree and Pickled Grape(S)(SE)(F) 25

Sticky Glazed BBQ Cauliflower Wings and Coconut Cauliflower Rice, Oriental Nutty Dressing, Broccoli (N)(SE)(S) 19

Yeotown Earth Bowl with Spiced Chickpea, Mixed Grains, Sweet Potato, Avocado and Vegan Ranch Dressing (N,MU,CE,SU) 19

SIDES

Edamame 4

Smashed Potatoes 4.75

Seasonal Steamed Veg 4.75

Kimchi (Fermented Cabbage) 4.75

Air Fried Chips (Choice of Chilli or Truffle Mayo) 6

ALLERGEN GUIDE :

GLUTEN(G) NUTS(N) SESAME(SE) SOYA(S) FISH(CF) MUSTARD (M) SUPHITES (SU)

Please let your server know of any food allergies. A discretionary 12.5% service charge will be added to your bill.

