

nuary Menu

Available from 11:30am

Order any main from our Veganuary Menu from 5pm and enjoy a vegan dessert for £5*

For the table & Starters

Wild Mushroom Soup vg 5.95 with garlic croutons & chives

Miso Aubergine Fritters vg 5.95 Served with a smoked chilli & soy dip & topped with mixed seeds

Giant Green Gordal Olives vg 3.25

Roasted Garlic and Herb Bread vg 4.50

Toasted Focaccia with Hummus and Olives vg 4.95

Mains

Mushroom and Tarragon Suet Pudding vg n 11.95 with a roasted mushroom, parsley & white bean cassoulet

Bill's Beetroot Steak vg 12.95 Served with a portion of fiery tiger fries, béarnaise vegan mayo & pea shoots

Carrot, Cashew Nut and Mushroom Wellington vg n 11.95 with butterbean mash, long stem broccoli & rich vegetable gravy

Spiced Cauliflower and Butternut Squash Falafel Bowl vg 11.50 Ancient grains, cauliflower cous cous, kale, spring onion & pickled red onion served with a turmeric & mint soy yoghurt

Jackfruit Salad Bowl vg n 11.25 Smoked chilli jackfruit with mixed grains & rice, edamame beans, red cabbage, toasted cashew nuts, lettuce, mint & lime soy yoghurt finished with a crispy rice cracker

Stone Baked Bread vg 3.25

Sweet Potato and Ginger Soup vg 5.95 with pink peppercorns & toasted focaccia

Candy-Striped Beetroot, Kale and Red Onion Hummus on Toasted Sourdough vg 6.25 topped with sliced celeriac, pomegranate & mixed seeds

Dessert

Sticky Chocolate Pudding vg n 6.50 Drizzled with syrup, icing sugar & hazelnut crumb, served with a scoop of coconut ice cream Frozen Amaretto Parfait vg 6.25 Served with shortbread crumb, coconut flakes & raspberry sauce

Coconut Ice Cream or Lemon Sorbet vg 4.95

In for Breakfast?

We've also created a delicious vegan breakfast for you to enjoy this month! Available until 11:30am

Bill's Vegan "Eggs" vg 9.25 Scrambled turmeric tofu on toasted sourdough with avocado, mushrooms, roasted tomato & seeds, served with pickled red onion & a red pepper tapenade



Low & No Drinks Menu

Low & No Alcohol Cocktails

Æcorn Spritz vg 6.95

Æcorn dry aperitif, cloudy apple juice & Mediterranean rosemary, finished with elderflower tonic

Shrub It Off vg 6.95 Somerset raspberry, blackberry & honey shrub with raspberry syrup finished with lemonade

Virgin Mary 5.50 Spicy tomato juice & celery served with Bill's Hot & Fruity sauce

Blackberry & Lavender Cooler 4.75 Blackberry & lavender cordial, rhubarb purée & cloudy apple juice, finished with sparkling water

Pear and Ginger Cooler 4.75 Pear & ginger cordial mixed with cloudy apple juice, finished with sparkling water

Watermelon and Raspberry Cooler vg 4.75 Watermelon & raspberry juice, orange & Bill's pink lemonade

Ceder's Classic and Tonic vg 5.65 Non-alcoholic alt-gin spirit & tonic

Hayman's Small Gin, served with Fever-Tree Slimline Tonic vg 6.95 Cut down on alcohol without sacrificing on flavour. Each serve contains just 0.2 units of

alcohol but still tastes like a full-flavour G&T.

Tiny Tom Collins 6.95 Hayman's Small Gin, blackberry syrup, lemon juice & soda

Rooting For You 6.95 Carrot, apple, orange & ginger juice, Somerset shrubs, pear & ginger cordial, finished with sparkling water

Low/ Non-Alcoholic Beer

BrewDog Nanny State 330ml 0.5% 3.95 Peroni Libera

330ml 0.0% 3.95

Pressed Juices

Our special cold pressed juices are close to our greengrocer roots. Using 1/2 a kilo of fruit and veg in every glass. We hope you like them as much as we do!

Superboost vg 4.55 Strawberry, apple, mint & lemon

Heart Beet vg 4.55 Beetroot, apple, lemon & ginger

Golden Glow vg 4.55 Carrot, apple, orange & ginger

Supergreens vg 4.55 Kale, spinach, celery, romaine, cucumber, apple & lemon

Ginger Fireball Shot vg 3.25 Orange, lemon, ginger, cayenne, garlic & oregano shot

Soft Drinks

LA Brewery Ginger Kombucha 4.50 a naturally sparkling, living tea, with refreshing ginger and citrus notes

An optional service charge will be added to your bill. Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Please ask for more information. v vegetarian vg vegan n nuts