



# VEGAN MENU

Allergens: If you have any allergies, please inform staff for detailed information about ingredients in each dish. *Ask for GF bread (+75p)*

## Breakfast. Served until 11:30am

### The Legendary

#### HQ Full Vegan Breakfast

Polenta, spinach, and caramelised onion sausages, hashbrowns, mushrooms, laverbread cake, cherry tomatoes, smoky beans and toast. 12.95

## Brunch. Served until 3:00pm

**The Original HQ Vegan Polenta Sausage Butty** Polenta, spinach, and caramelised onion sausage on sourdough, farmhouse white or rustic brown. 7.50

**Smashed Avocado** Smashed avocado, pico de gallo and pea shoots on toasted sourdough. 9.75

**Vegan Winter Hash** Crushed crispy potatoes, smoky beans, mushrooms, red onions and kale topped with Applewood 'cheese'. 9.95

**Jam and Vegan Spread on Toast** Choice of sourdough, farmhouse white or rustic brown. 3.95

## Lunch. Served 11.30am-3pm

### Tacos.

Three soft shell tortillas with raw slaw and pico de gallo, served with side salad and tortilla chips. Add guacamole for 2.00

(Upgrade to chips or sweet potato fries 2.95)

**Cajun Vegan Chicken** With chipotle mayo. 10.95

**Pulled Mushroom and Tofu** With chipotle mayo. 10.95

**Smashed Moroccan Falafel** With avocado, lime and coriander mayo. 10.95

### Sandwiches and open Toasties.

Served with side salad and tortilla chips.

(Upgrade to chips or sweet potato fries 2.95)

**BBQ Pulled Mushroom and Tofu** With spinach, fried onions and gherkins. 9.75

**Moroccan Beetroot** Moroccan beetroot dip, topped with spinach, red onion and vegan 'feta' on an open toastie. 9.25

### Bowls and Plates.

**Homity Pie** Smoked Applewood 'cheese', leek and potato pie in a short crust pastry, served with seasonal vegetables and vegan 'beef' gravy. 12.50

**Seasonal Soup** Homemade seasonal soup, served with toasted artisan bread. See specials board. 7.50

**Creamy Harissa 'Chicken' and tomato pasta** Creamy harissa veggie 'chicken' and tomato handmade pasta with tender stem broccoli and kale. 12.95

**Falafel Bowl** Served with humous, olives, Moroccan beetroot dip, pickled cabbage, toasted seeds and a house salad. 9.75

**Ras-el-hanout Chicken Couscous** Spiced 'chicken' with Ras-el-hanout couscous, caramelised onions, spinach and butternut puree, topped with toasted seeds and feta. 12.95

### Sides.

**Triple Cooked Chips** 4.75

**Sweet Potato Fries** 4.75