

SMALL PLATES

Salmon, Sweet Potato & Quinoa Croquettes, Miso Mayo, Pickled Cucumber Salsa, Micro Watercress, Spring Onion 12
GLUTEN FREE | NUT FREE | GUT FRIENDLY | (CF) (SY) (SU)

Turmeric Roasted New Potatoes and Cauliflower Florets, English Watercress, Lemon & Mint Yoghurt Dressing, Toasted Mixed Seeds & Radish 10.5
GLUTEN FREE | NUT FREE | VEGAN | ANTI-INFLAMMATORY

Roasted Candied & Golden Beetroot, Fresh Orange, Rocket, Elderflower Dressing, Crumbled Vegan Feta, Crushed Toasted Pecans 10.5
GLUTEN FREE | VEGAN | HIGH ANTI-OXIDANTS | (N) PECANS

Rice Paper Spring Rolls with Fresh Fruit & Veg, Hemp Seeds, Almond Dipping Sauce 10.5
GLUTEN FREE | VEGAN | HIGH FIBRE | HYDRATION | (N) ALMONDS (SE) (S)

Sweet Potato Gnocchi, Cauliflower Puree, Shitake & Oyster Mushrooms, Spinach & Candied Pecans 10.5
GLUTEN FREE | VEGAN | HIGH ANTI-OXIDANTS | GUT FRIENDLY | (N) PECANS (SY)

Kale & Spinach Salad, Vegan Caesar Dressing, Asparagus, Garden Peas, Herb Sourdough Croutons, Walnut Parmesan 8 / 15
GLUTEN FREE | VEGAN | HIGH VITAMIN C | HIGH ANTI-OXIDANTS. (N) WALNUTS (G)

MAINS PLATES

Pan fried Sea Bass served with Asparagus, Pea & Lemon Buckwheat Risotto, Mint Salsa Verde, English Watercress, Grilled Yellow Courgette 28
GLUTEN FREE | DAIRY FREE | HIGH ANTI-OXIDANTS | HIGH PROTEIN (F)

Vegetable Thai Green Curry, Spring Onion, Chilli & Coriander with Brown Rice 17.5
Add prawns + 4.75 (CF) Add Tofu + 4
(SY) VEGAN OPTION | GLUTEN FREE | NUT FREE | HIGH ANTI-OXIDANTS | ANTI-INFLAMMATORY

Spiced Tropical Salmon Fillet & Mango Rice Bowl served with Mango Salsa, Coconut Brown & Wild Rice, Avocado Slaw, Mixed Bean Salad & Coriander Cress 28
GLUTEN FREE | NUT FREE | DAIRY FREE | HIGH PROTEIN | OMEGA 3 | (F)

Yeotown Signature Vegan Burger featuring our Homemade Mushroom, Lentil, Quinoa & Caramelised Onion Patty, Vegan Brioche Bun, Lettuce, Red Onion, Tomato & Vegan Mayo served with Air Fried Chips & Avocado Slaw 19
+Add vegan cheese + 2.5
VEGAN | HIGH PROTEIN | HIGH FIBRE | HEART HEALTH | (N) WALNUTS

BBQ Cauliflower Wings served with Cauliflower Rice, Oriental Cashew Dipping Sauce, Broccoli & Toasted Coconut 19
VEGAN | HIGH FIBRE | HIGH ANTI-OXIDANTS | (N) CASHEWS (SE) (SY)

Yeotown Spring Bowl with Mixed Grains Quinoa, Brown & Wild Rice, Avocado, Rocket, Beetroot, Homemade Hummus 19
VEGAN | NUT FREE | HIGH FIBRE | HIGH ANTI-OXIDANTS

Desserts

Chia & Oat Matcha Waffle, Blonde Chocolate Sauce, Strawberry, Mango & Kiwi Salsa, Flaked Almonds & Vanilla Ice-Cream 12.5
VEGAN | HIGH PROTEIN | GLUTEN FREE | (N) ALMONDS (NFO)

Strawberry & Rhubarb Crumble Sundae with Homemade Strawberry & Rhubarb Compote, Orange Blossom Yoghurt, Vanilla Ice Cream & Oat Crumble 13
VEGAN | NUT FREE | GLUTEN FREE

Chocolate & Salted Caramel Pot with Chocolate Mousse, Date Salted Caramel, Raspberry Coulis & Pistachio Crumb 12.5
VEGAN | HIGH PROTEIN | GLUTEN FREE | (N) PISTACHIO (SY) (SU) (NFO)

Fruit Medley Mixed with Fresh Seasonal Fruit, Turmeric Orange & Passion Fruit Cashew Cream, Raspberry Coulis 11.5
VEGAN | HIGH ANTI-OXIDANTS | ANTI-INFLAMMATORY. (N) CASHEWS (SU)

Nice Cream
Ask us for today's flavours.
One Scoop 3 Two Scoops 5

SIDES

Edamame (SY) 4

Kimchi 4.75

Hummus & Spiced Baked Pitta Crisps (G)(SS) 4.75

Air Fried Chips 6
with choice of Chilli Mayo or Truffle Mayo (SU)

Allergen Guide Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Op\on (NFO)

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.