



Sample Vegan Menu

At the Bread & Pullet we love relaxed leisurely eating, sharing food with friends & fighting over the last forkful! Order dishes for the table which will be served when ready. We recommend starting with 2-3 dishes per person. Want more as you go? Order extras, you set the pace...

Good Loaf sourdough, Farrington's Mellow Yellow rapeseed oil & balsamic	£5.00
Rosemary roasted peach, sourdough croutons, toasted hazelnuts, chicory, balsamic	£5.00
New season Ashby asparagus, white truffle rapeseed oil, crispy shallots	£5.00
Onion bhaji, chip shop curry sauce, mango chutney, coriander	£5.00
Pea & broad bean crostini, rocket, chive & lemon rapeseed oil	£5.00
Lemon thyme roasted butternut squash, smoked chilli, mint, pomegranate	£4.50
Courgette, chickpea & mint falafel, pickled red cabbage, fennel seed flatbread	£4.00
Lime dressed watermelon, cucumber, sesame, chilli & lime, rocket, crispy shallots	£5.00
Smokey proper baked beans on toasted sourdough, pear & sloe gin brown sauce	£5.00
Wild garlic sautéed mushrooms on sourdough toast, oregano oil, crispy onions	£5.00
Smoky tomato & chickpea stew, coriander, pumpkin seed crispbread	£5.00

Sweet Things

Warm banana muffin, bruleed bananas, candied pecans	£6.00
Chocolate & cherry brownie, frozen yoghurt	£6.00
Sticky toffee pear pudding, crushed hazelnuts	£6.00
Apple & blackberry crumble, green apple sorbet	£6.00

'People who love to eat are always the best people' – Julia Child

If you require further information on ingredients to which you have an allergy or intolerance please speak to a member of staff before you order.
Please inform us of any allergies so as to ensure the dish you select is not at risk of cross-contamination during preparation and service.
Gratuity is not included. Staff receive all tips, card or cash, which are evenly distributed amongst all staff on shift.