

VEGETARIAN AND VEGAN



Fully loaded vegan burger



STARTERS & SHARERS

Homemade soup of the day 	£3.99	Garlic mushrooms 	£4.50
Served with ciabatta and butter		Pan-fried in lemon, garlic and parsley, served on toasted ciabatta	
Beetroot and carrot falafel bites 	£4.50		
Served with tomato salsa, sweet chilli dip and dressed salad leaves			
Double cheese nachos 	£6.99		
Tortilla chips with melted Welsh Cheddar topped with American-style cheese sauce, coriander, soured cream and tomato salsa			
		TOP WITH STILTON FOR AN EXTRA £1.00	
		Spicy jackfruit nachos 	£6.99
		Tortilla chips topped with vegan cheese, spicy pulled jackfruit, tomato salsa, sweetcorn and coriander	

MAINS

Sweet potato, red pepper and spinach curry 	£8.99	Fully loaded vegan burger 	£9.99
A medley of sweet potato, red pepper, spinach, chickpeas and onion cooked with a warm and aromatic sauce, flavoured with coconut and curry leaves and topped with fresh coriander. Served with chips, pilau rice and a poppadom		Beetroot, garlic and mint quinoa burger, topped with spicy pulled jackfruit and vegan cheese. In a brioche roll with salad leaves, sliced tomato and red onion, topped with beetroot and carrot falafel bites, served with chips and a mixed grain salad	
Pulled jackfruit and mixed grain salad  £5.00	£8.99	Spicy Monterey Jack and black-eye bean burger 	£7.99
Spicy pulled jackfruit with mixed grains, mixed salad leaves, tomato, cucumber, red onion, sweetcorn and fresh mint		Served in a brioche roll with salad leaves, sliced tomato and red onion, with chips and creamy slaw	
Battered halloumi and chips 	£8.99	Puy lentil and mixed vegetable bake 	£8.50
Served with garden or mushy peas, tartare sauce and dressed salad leaves		Puy lentils and mixed vegetables, in a vegan gravy, topped with bubble and squeak potato cakes, served with new potatoes and seasonal vegetables	

SIDES

Sweet potato fries 	£2.79	Breaded halloumi fries 	£2.79
TRIO OF SIDES Choose any 3 sides below for £4.99			
Garlic ciabatta 	£1.49	Dressed side salad 	£1.79
Chips 	£1.79	With mixed grains and sweetcorn	
Cheesy garlic ciabatta 	£1.99	Green beans and broccoli 	£1.99

DESSERTS

Double chocolate fudge cake 	£4.50	Black forest sundae 	£5.50
Triple layered and served warm or cold with fresh cream, ice cream or custard		Mario's vanilla pod and mascarpone and cherry ripple ice creams layered with chocolate brownie pieces and cherry sauce, topped with whipped cream and a maraschino cherry	
Tiramisu 	£4.99	Gin serve sundae 	£5.50
Light coffee-soaked sponge with a cream and mascarpone filling and a touch of Marsala. Served with Mario's bueno ice cream		Mario's gin, lemon and ginger ice cream, layered with crumbled honeycomb, gin and tonic sorbet, lemon sauce and whipped cream	
Apple and blackberry tart 	£4.99	Warm chocolate fudge brownie sundae 	£5.50
Served warm with raspberry sorbet		Mario's vanilla pod ice cream topped with crumbled chocolate flake, warm chocolate brownie pieces, whipped cream and warm chocolate sauce	
Mario's ice cream and sorbet selection	£3.99		
Third-generation award winning Italian ice cream. Made in Wales from local ingredients.			
Choose 3 scoops from:			
Vanilla pod 	Gin, lemon & ginger 		
Bueno 	Mascarpone & cherry ripple 		
Raspberry sorbet 	Gin & tonic sorbet 		

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*Terms and conditions apply. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Dishes marked with a  do not contain meat or fish. Dishes marked with a  are suitable for vegans. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. For full allergen information on our food and drinks, please speak to a member of the team. Fish and poultry dishes may contain bones.

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 Suitable for vegetarians  Suitable for vegans  500 500 calories or less