

the **bungo** bar & kitchen

vegan menu

(please inform your server that you are ordering from the vegan menu)

brunch 10.15 - 4pm daily

vegan breakfast 13

sausage, scrambled tofu, batata hara, home made beans, tomatoes, mushroom, gremolata, toast

lebanese shakshuka 13

scrambled tofu baked in tomato chickpea and olive oil with falafel, batata harra, harissa and pitta

saag aloo 11

scrambled tofu, chickpea, spinach and potato, gathia, warmed chapati

breakfast beans 8.5

home made beans, tomato sauce, toasted sourdough

bhurji masala eggs 11

scrambled tofu, caramelized onions, garlic, chilli, turmeric, peas, tomato, toast

add a vegan friendly **bloody mary 9.5**

please inform your server of any allergies or dietary requirements you may have – fully gluten free & vegan menus are available upon request

have you checked out our downstairs venue, the bungo-lo?
It's perfect for any get together

all of our draught and packaged beers are vegan

all of our ciders are vegan (excluding magners)

see our drinks menu for vegan wines

vegan menu

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small plates & sides from 12 noon daily

marinated olives toasted bread, evoo, balsamic 7

roasted beetroot & chilli humous dukkah, mint oil, grilled pitta 8

korean cauliflower sesame, gochujang 8

crispy tofu katsu bites charred negi, edamame, pickled cucumber & carrot 8.5

mustard seed basmati rice 6

beer battered onion rings 6

side salad 6

lebanese potatoes 6

twice fried rosemary chips 6

try any 2 small plates plus 1 side plate for £20

large plates from 12 noon daily

veggie haggis & chickpea burger 14.5

dill pickle, rosemary chips, side salad, herb mayo

add tomato or tobacco onions 1 add onion rings 2

gado gado 'mix mix' indonesian salad 14.5

grilled tofu, peanut dressing, green beans, new potatoes, cucumber, chinese leaf, carrot, beansprouts, spring onions, papads

from 5pm daily

hoisin mushroom wonton 15

miso roasted leeks, tender stem broccoli, sriracha, crispy sticky sesame rice

kalu pol toasted coconut curry 15

cauliflower, roasted squash, curry leaves, gathia, mustard seed rice, warmed chapati

south indian goan thali 18

mustard seed rice, coconut chutney, garlic pickle, chapatti, papads

desserts

dairy free ice cream topped with candied nuts 5

add berry compote 1

chocolate & amaretto torte amarena cherry compote, toasted almonds 8