





OUR STORY

Vegan Tapas has been created to bring together the best of culinary experiences available today.

By combining the artistic and playful quality and visually stunning presentation of fine dining, the amazingly unique and often unexplored flavours and textures of plant-based ingredients and the warm, socially enjoyable experience of a small plate Tapas menu, the choice, expression and personal enjoyment of our guests becomes the heart of our environment.

Never bought, only ingredients sought. From jams, chutneys, sauce, pastries, breads, cakes, biscuits, sorbet, ice-cream, jellies, jam or jus – nothing but our finest will do. As a result, we do not now, nor will we ever buy in a single product. Nothing but ingredients will ever cross the threshold, ensuring we control the quality, hygiene and full visibility of our menu. We produce every single product and item on our menu in our own kitchen and are hugely proud to share this with our customers.

Environmentally Conscious. From bespoke handmade tables made from reclaimed timber, to our rustic wall panelling made from 160-year-old reclaimed pitch pine planks we aim to tread lightly. Our commitment is to minimise the purchase of cheap new products that do not last and contribute to a wasteful environment, our focus is on minimising waste within our restaurant. Where we purchase new items for example flooring that is waterproof, safe, hard wearing and meets the high hygiene requirements, we offset this with our use of reclaimed materials to balance our impact on the environment. Where new is a must, quality and longevity not cost is the factor considered in our decisions.

Transparency – open kitchen policy. If ever a customer has any concerns or wishes to meet the chefs and view our kitchens and cleanliness, they only need to ask. It may not be quite as enjoyable or as visually attractive as meeting the captain in the cockpit of a Boeing 747, but we are proud to be open, transparent and honest about our highest of standards.

Amuse Bouche. With our chef team physically picking our own herbs and produce, we will be creating fantastic seasonal pallet cleansers, an Amuse Bouche given at the start of every meal, our free introduction to our standards and quality designed to tickle those tastebuds and prepare you for a journey into our food experience.

Provenance, the ingredients are key. We store a little as possible, buying fresh every day and sourcing organic, sustainable and fair trade wherever possible. We also inform our suppliers that if they cannot give us the assurances and visibility of their hygiene, safety and quality standards then they are not a valued partner for us. We stand by our standards.

Local. We will always choose local over price, we want to work with local independent suppliers where possible, from Locally grown Asparagus, wild garlic, or Halen Môn crystals used in our home made salted caramel ice cream – we are committed to working with our north west partners.

Grow your own. We have secured our own glass growing houses, in both Burton and Willaston. We aim to grow as much local organic produce as possible ourselves which over the next 12 months will really contribute to increasing our own Chef's kitchen produce volumes. A true example of traceability.

Coffee Bean Social Impact. We source our coffee bean from a local Wirral supplier. These beans are roasted on the Wirral, we have full visibility and are able to visit the site to view the quality standards. We are also developing a community give back program where we will donate 5% of all coffee sales back through to the community where the Coffee Bean farm workers live, creating a social impact across the globe helping those workers benefit from our success.



LUNCH TIME MENU

SMALL PLATES

we recommend 3-4 small plates per person

Avocado on homemade toast with torched cherry tomatoes **£7.50**

Seasonal Salad and Hummus sandwich served on our daily bread **£7.50**

Wild Mushroom Pate **£7.50**
Served with toasted, freshly baked daily bread, homemade Scotch Bonnet chilli jam and Halen Môn butter

Gnocci with Arabiatta **£7.50**
Crispy and light house made Gnocchi, served with our own hot and spicy house arrabiata sauce.

SALADS

Green salad with peas, sugar snaps, lamb's lettuce and pea tendrils **£5.50**

Beetroot tartare – freshly prepared diced beetroot, pickled red onions and our house mustard **£5.50**

Thai salad – our spicy take on the Thai classic **£5.50**

Kale beetroot and orange salad topped with toasted pine nuts and a secret dressing **£5.50**

SIDES

Freshly made flatbreads with hummus **£5.50**

Seasonal vegetable fritters, served with our house hot sauce **£5.50**

Freshly baked daily breads, house made Halen Môn butter **£5.50**

Crispy chunky chips and dips **£5.50**

Padron peppers with homemade paprika mayonnaise **£5.50**

CAKES & DESSERTS

Housemade Daily Cakes (see board) **£3.50**

Chocolate Panna Cotta with raspberries and honeycomb **£4.50**

Arancini with a Raspberry Centre Served with a Mango, Scotch Bonnet Chilli and Coconut Ice Cream **£5.50**

Ice Cream and Sorbets (trio of scoops) **£4.50**



SMALL PLATES

we recommend 3-4 small plates per person

Roast Cauliflower with Tahini £7.50

Cauliflower roasted in a dusting of spices, topped with toasted pine nuts and fresh pomegranate, finished with a drizzle of our intense pomegranate demi-glace.

Glazed Carrots and Parsnips with Cuban Mojo £7.50

Maple glazed and caramelised roots, served with a Cuban Mojo dressing.

Harissa Sweet Potato £7.50

Served with parsley aioli and hazelnuts.

Tempura Tenderstem Broccoli Romesco £7.50

Tenderstem broccoli in a light hazelnut batter, served with a fresh red pepper and walnut romesco.

Grilled Asparagus with Raspberry Mustard £7.50

Charred on a hot griddle with homemade raspberry wholegrain mustard.

Wild Mushroom Pate £7.50

Served with toasted, freshly baked daily bread, homemade Scotch Bonnet chilli jam and Halen Môn butter.

Patatas Bravas £7.50

A classic dish elevated in our own unique way. Crunchy and fluffy textures of potato, served with a trio of sauces; our house tomato, and duo of roasted garlic and a green wild garlic aioli.

Wild Mushroom Risotto £7.50

Cooked down and reduced in our intense wild mushroom stock, topped with a crispy chorizo crumb. Served with a light wild mushroom cream sauce.

Gnocchi with Wild Garlic Pesto £7.50

Homemade pan fried gnocchi, served with wild garlic pesto, sat on bed of a roasted onion puree.

Sticky Bourbon Bao Buns £7.50

Homemade steamed bao buns, filled with mushrooms. With hand pickled veg, topped with toasted sesame seeds.

Albondigas £7.50

Homemade Meatballs, served with our own hot and spicy house arrabbiata sauce.

Nashville Hot Crispy Mushrooms £7.50

A selection of mushroom varieties, coated and fried in our secret crispy batter. Finished with a dry rub and served with gherkins and our homemade garlic aioli.

WHILE YOU WAIT

Giribaldi £8.00

Campari and Fresh Orange Juice

Elderflower Bellini £8.00

Elderflower Cordial with Prosecco

Aperol Spritz £8.50

Aperol, Prosecco, topped with soda

SIDES

Freshly made flatbreads with hummus £5.50

Seasonal vegetable fritters, served with our house hot sauce £5.50

Freshly baked daily breads, house made Halen Môn butter £5.50

Crispy chunky chips and dips £5.50

Padron peppers with homemade paprika mayonnaise £5.50

Sharing Platter £5.50

Daily Bread served with house butters, pickles and ferments

SALADS

Green salad, peas, sugar snaps, lamb's lettuce, pea tendrils and fresh mint with a parsley dressing £5.50

Beet tartare, red onions and homemade mustard £5.50

Thai salad with cabbage, red onion and beansprouts drizzled with Thai style dressing £5.50

Kale, beetroot and orange salad with toasted pine nuts and a house dressing £5.50

DESSERTS

Housemade Daily Cakes (see board) £6.00

Arancini with a raspberry centre served with a Mango, Scotch Bonnet Chilli and Coconut Ice Cream £6.00

Chocolate Mousse with Halen Môn Caramel ice cream £6.00

Maple caramelised Pineapple Sponge with Caribbean Rum Ice Cream £6.00

Ice Creams and Sorbets £6.00

Sticky Toffee Pudding with Ice Cream and Custard £6.00



CHAMPAGNES

Moët And Chandon Brut £55 175ml £10.50

Since 1743 Moët & Chandon has been the world's most loved champagne. With a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, this brut offers a bright fruitiness, a seductive palate and an elegant maturity revealing aromas of pear, citrus and brioche.

Laurent-Perrier Rosé £83

Leading the way in the rose champagne field, this consistently appealing, light, elegant fruit and delicate mousse, is one for the connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant fruit flavours.

SPARKLING WINES

Ceradello Prosecco (Veneto, Italy) £26

High quality, single estate, organic Prosecco. The Ceradello vineyards are overlooked by the Dolomites in the north of Italy and the hilly plots are well draining and slightly cooler than other areas of the DOC.

WHITE WINES

Ruviano, Verdicchio Classic (Marche, Italy) £21 175ml £5.50

This super-easy drinking and refreshing white from Italy's Adriatic coast is absolutely delicious and offers brilliant value. The Monte Schiavo estate has been fully converted to organic since 2019 and they have invested heavily in the estate to further improve quality, reduce yields and respect biodiversity. They are equally committed to sustainable measures such as generating their own solar energy.

Castel del Lupo, Pinot Grigio (Lombardia, Italy) £26 175ml £6.50

The estate has hundreds of years of history and the most recent chapter began in 1974 when it came into the hands of Giovanni Doglio, who's own father and grandfather were both winemakers. He has extended the vineyard area to 100 hectares and converted them to organic certification. As Pinot Grigio's go this is a lot richer and concentrated than most ordinary examples. It is a touch floral with stone fruit flavours, a little nuttiness and a streak of salinity and delicate white spice.

Circumstance, Sauvignon Blanc (Stellenbosch, South Africa) £27.50 175ml £7.00

One of the world's most conscientious producers of wine. Every aspect on the farm is about taking a holistic approach to the environment and biodiversity – they are a WWF Conservation Champion. It's a fully working farm with animals that contribute to the natural fertilisers and roam the vineyards. All of these efforts create a healthy estate that produces wines of terrific purity and intensity. This is a more refined herbal Sauvignon, akin to a top quality Pouilly Fumé.

Domaine de la Grande Courtade, Chardonnay (Languedoc, France) £31

One of the world's most conscientious producers of wine. Every aspect on the farm is about taking a holistic approach to the environment and biodiversity – they are a WWF Conservation Champion. It's a fully working farm with animals that contribute to the natural fertilisers and roam the vineyards. All of these efforts create a healthy estate that produces wines of terrific purity and intensity. This is a more refined herbal Sauvignon, akin to a top quality Pouilly Fumé.

Chateau Maucoil, Chateauneuf du Pape Blanc (Rhône, France) £48

This estate has a history that goes back to Roman times. The Arnaud family purchased it in 1995 and have devoted a great deal of energy and passion to it, and became fully certified organic by 2014. Situated in the north-west of the Chateauneuf du Pape appellation, there is more sand in the soils which slows the ripening of the grapes, giving wines with more finesse. Expect intense aromas and a rich palate, subtly floral, textured and long lasting flavour.

RED WINES

Crocera, Barbera d'Asti Superiore (Piemonte, Italy) £22 175ml £5.50

A truly magnificent, single vineyard wine that follows strict sustainable and eco-compatible methods. The vineyards and winery are run by the Manera family who oversee production from start to finish. The Crocera plot is situated just in front of the winery on a sunny South West facing site which consistently brings the grapes to optimum ripeness each vintage. The wine matures for 12 months in oak barriques, resulting in a rich, dark red with heaps of black cherry flavours and some toasty spice.

Prisma, Monastrell (Jumilla, Spain) £23 175ml £5.50

An incredibly bright, opulent, fruity red guaranteed to satisfy. Laced with mouthfuls of juicy fruit flavours, it's ripe, smooth and very moreish. This certified organic wine is produced by Paco Mulero, who are committed to reducing their carbon footprint using clean energy, energy efficiency systems and water optimisation.

Ontanon Ecológico, Rioja (Rioja, Spain) £26.50 175ml £6.50

Bodegas Ontanon are a fifth generation, family owned company that take great pride in maintaining their vineyards in the most sustainable manner possible. They now have 57 hectares of vines that are tended to with an organic approach. Based around the village of Quel, the vineyards are some of the highest in the whole region which enables a longer, slower ripening process to create perfectly balanced wines. This is a right and full flavoured, modern Rioja from exclusively Tempranillo grapes. The wine spends a year in barrel, so similar in style to Rioja Crianza.

Chateau Pineriaie, Malbec (Cahors, France) £28 175ml £6.50

Château Pineriaie is a traditional family affair run by the Burc sisters, Anne and Emmanuelle. They follow Terra Vitis certification which aims towards a more sustainable and organic approach to viticulture. Their impeccably tended vines are situated on the higher of the famed Cahors terraces which produce the finest wines in the region. The wine spends a year in oak barrels and only lightly filtered before bottling to retain the fruit quality and character. This is a bold, rustic and hearty red that champions the regions speciality of the Malbec grape.

Pilferer, Pinot Noir (Marlborough, New Zealand) £33

A sensational example of Pinot Noir, bright and fruity and full of varietal character. The wine comes from a specially selected parcel of 35 year old organically grown vines which are hand harvested and a minimalist approach is taken, including fermentation with natural yeasts. The wine then matures in a mix of new and old French oak for 18 months giving structure and complexity. This is an instantly pleasing Pinot with tons of interest.

Pra, Amarone (Veneto, Italy) £65

We wanted a wine on our list that is truly special, so we included this masterpiece from one of the finest producers in Valpolicella, Graziano Pra. Graziano has a long history in winemaking in the region and is a pioneering visionary. The Morandina vineyard is certified as organic and he follows all the natural protocols in creating this sublime example of Amarone. This is a more refined style of Amarone, rich and smooth with classic bitter cherry and dark spice flavours.

ROSE WINES

Chateau Gairoird, Cotes de Provence Rosé (Provence, France) £29.50 175ml £7.95

On the outskirts of the village of Cuers and just ten miles from the Mediterranean, Chateau Gairoird is a small, certified organic, family run estate. This is classic Provence rosé, characterised by its pale pink hue. Despite its delicate looking appearance, the wine is deceptively concentrated with a great balance and texture, making this a wine perfect to drink on its own yet also hugely versatile to pair with our dishes.

125ml measures of wine, which we serve by the glass, are available upon request.
Please speak to a team member.



SOFT DRINKS

Glass of Juice (Apple, Orange, Pineapple, Cranberry, Pomegranate)	£2.50
Fentimans Rose Lemonade	£2.95
Fentiman's Cola	£2.95
Berrington's Sparkling Water 330ml	£2.75
Fever Tree Lemonade	£2.95
Fever Tree Soda	£2.95
Fever Tree Ginger Beer	£2.95
Fever Tree Original Tonic	£2.95
Fever Tree Mediterranean Tonic	£2.95

HOT DRINKS

Espresso	£2.50
Americano	£2.80
Macchiato	£2.50
Flat White	£3.00
Latte	£3.00
Cappuccino	£3.00
Mocha	£3.20
Babychino	£2.00
Hot Chocolate	£2.75
Pot of Tea	£3.00

The biodegradable, plant based bags used to make our organic teas are created by PUKKA a certified B Corp – a growing community of companies around the world using business as a force for good. Pioneering standards to create a better, fairer, more beautiful world.

Organic Everyday Breakfast
Organic Decaff
Organic Three Chamomile
Organic Supreme Matcha Green
Organic Blackcurrant Beauty
Organic Vanilla Chai
Organic Earl Grey
Organic Turmeric Gold

Milks: Soya, Oat

2021



BOTTLES

Peroni Nastro Azzurro 5.1% 330ml	£4.40
Rekorderlig Wild Berries 4% 500ml	£5.50
Corona 4.5% 330ml	£4.40
Thatchers Gold Cider 4.8% 500ml	£5.50
Peroni Libera (Alcohol Free) 0.0% 330ml	£2.95

DAQUIRIS

Choice of different flavoured daiquiris	£8.50
Passion Fruit/Cherry/Raspberry/Watermelon/Strawberry syrup With El Dorado 3yo Rum, Demerara Syrup and fresh lime juice	

GIN SERVES

Gin Serves	£9.00
King of Soho Pink Berry Gin, strawberry syrup and Fentiman's Rose Lemonade with fresh strawberries	
Hendricks Gin with Fever Tree Tonic with Cucumber Ribbons & Juniper Berries	
Tanqueray Sevilla Gin, Mediterranean Fever Tree Tonic with fresh orange	

COCKTAILS

Espresso Martini	£9.00
Ketel One Vodka, XO Patron Café, Espresso, Vanilla Syrup	
Margarita	£8.50
Jose Ceurvo Tequila, Cointreau, Fresh Lime	
Mojito	£8.50
Havana Club 3yo Rum, Fresh Lime, Mint leaves, Fever Tree Soda	
Old Fashioned	£9.50
Makers Mark Bourbon, Demerara Syrup, Angostrua Bitters	
Appletini	£8.50
Ketel One Vodka, Apple Juice, Demerara Syrup, Fresh Lemon	
Pomegranate and Ginger Paloma	£8.50
Jose Cuervo Tequila, Pomegranate Juice, Fever Tree Ginger Beer, Ginger Syrup	
Raspberry Gin Rickey	£9.00
Tanqueray Gin, Chambord Raspberry Liquor, Fresh Lime, topped with Fever Tree Soda	
Pina Colada	£8.00
Havana Club 3yo Rum, Coconut Cream, Pineapple Juice	
Dark & Moody	£8.50
Woods Dark Rum, Fever Tree Ginger Beer, Fresh Lime and Bitters	
Cherry Bakewell	£8.00
Disaronno Amaretto, Chambord, Cherry Syrup, Pineapple Juice	
Negroni	£9.50
Hendricks Gin, Vermouth, Campari	

NON-ALCHOLIC COCKTAILS

Cranberry Sparkler	£4.00
Cranberry Juice, Fresh Lime, Fever Tree Soda	
Mint Julep	£4.00
Fentiman's Cola, Fresh Mint and Demerara Syrup	
Wondrous Watermelon	£4.00
Fresh Watermelon, Fresh Lime, Fentiman's Rose Lemonade	