

the **bungo** bar & kitchen

vegan menu

brunch 10.30am – 4pm daily

mexican beans on toast 6.50

black & white beans in chilli, coriander, tomato & roasted red pepper sauce

lebanese breakfast 8.00

shakshuka (tomato & chickpea ragout), falafel, batata harra & a toasted pitta

warm ciabatta 4.00

with your choice of veggie haggis sausage, mushrooms, potato scone or grilled tomato (extras 1.00)

oatmeal porridge 3.00

agave syrup, maple & hazelnut or berry compote 1.00

bungo vegan breakfast 8.00

veggie haggis sausage, potato scone, sweet corn fritters, batata harra, grilled tomato, mushrooms, mexican beans & toast

lunch 12 - 5pm monday – friday only

toasted cumin seed humous

with spinach & dukkah 5.75

sweet corn & tofu fritters

with green chilli & coriander 5.95

char grilled cajun sweet potato

with guacamole & red cabbage slaw 5.75

add a small bowl of soup 1.50 or a side of chips 3.70

goan vegetable curry in a tomato coconut

& curry leaf sauce with rice and papads 8.95

vegan beers

bottles		draught	½	pint
corona	3.60	tennants	1.95	3.90
peroni	3.70	hever-lee	2.10	4.20
disco forklift ipa	4.50	drygate pilsner	1.95	3.90
elvis juice	4.50	innis & gunn lager	2.25	4.25
nanny state (alc free)	4.20			

small dishes & sides 12- 9.30pm daily

- marinated olives** with freshly cut bread, infused oils & balsamic **4.50**
homemade soup of the day with crusty bread **4.00**
dukkah topped humous with harissa oil & a grilled pitta **4.50**
sweetcorn & tofu fritters with sticky green chilli & coriander dip **5.50**
cauliflower & coriander seed bhaji with spiced onions & garlic pickle **5.50**
coconut pilaf with curry leaf & mustard seeds **3.00**
bungo salad, beetroot & pumpkin seeds **4.00**
quinoa tabbouleh, cherry tomatoes & red onion **3.50**
zesty buttered greens **4.00**
beer battered onion rings **3.00**
batata harra - spicy lebanese potatoes **4.00**
twice fried ayrshire chips in rosemary salt **3.70**

all day mains 12 - 9.30pm daily

- chickpea & veggie haggis burger** **9.50**
with rosemary chips & sweet cured beetroot pickle
toppings: grilled tomato, sweet potato, mushrooms or onion rings 1.00

bungo super salad **9.50**

french beans, chick peas, quinoa tabbouleh, fresh beetroot, sweet potato, toasted pumpkin seeds & herby dressed leaves

char grilled cajun sweet potato crispy tacos **12.00**

with red cabbage slaw, mango & black beans & quinoa salad

broccoli and cream cheese penne **10.50**

tossed in herby gremolata with peas, fine beans, courgetti, white wine and spinach

goan vegetable thali **12.50**

garlic masala mushrooms, broccoli & sweet potato in a tomato, mustard seed & curry leaf sauce with coconut pilaf, papads, spiced onions, coriander dip & garlic pickle

crispy beetroot gnocchi with herby gremolata & wild rocket **10.50**

vegan wines

	125ml	175ml	250ml	bottle
rose wine				
zinfandel, vendange, usa	3.3	4.5	6.5	19
white wine				
picpoul de pinet, réserve mirou, france	4	6	8	24
sauvignon blanc, dashwood, nz	5	6.7	9.9	29
albariño, pulpo, pagos del rey, spain				29
riesling, domaine zinck, france				29
esporão, alandra, portugal				22
red wine				
carménere/syrah, vine trail, chile	3.7	5	7.1	21
esporão, alandra, portugal				22