



WHINS

GREEN KITCHEN

VEGAN & VEGETARIAN CUISINE FRESHLY
PREPARED ON OUR OWN PREMISES

AUTUMN MENU

THE MENU MAY VARY AND SPECIALS MAY BE ADDED
SERVED FROM 11.30AM TILL 5PM (LAST FOOD ORDERS 4PM)

STARTERS

- SOUP OF THE DAY VG GF OPTION**£6.95
SERVED WITH WARM BREAD
- SPICY BUFFALO WINGS VG**£6.95
ROASTED CAULIFLOWER WINGS COATED IN PANKO BREADCRUMBS,
BUFFALO HOT SAUCE AND A CREAMY CASHEW NUT RANCH DRESSING
- BRUSCHETTA VG**£6.95
FRESH CHOPPED TOMATOES, GARLIC, BASIL AND BALSAMIC VINEGAR
ON OLIVE OIL BRUSHED SLICES OF TOASTED BAGUETTE
- MUSHROOM & WALNUT PATE**£6.95
VG GF OPTION
A DELICIOUS BLEND OF PAN TOASTED WALNUTS, SAUTÉED
MUSHROOMS, GARLIC, ROSEMARY AND PARSLEY, SERVED WITH
TOASTED SLICED BAGUETTE
- MEZE PLATTER (FOR 2 PEOPLE)**£15.50
VG GF OPTION
A SHARING PLATTER WITH QUINOA SALAD, OLIVES, PITTA BREAD,
BABA GANOUSH (MIDDLE EASTERN DIP), BEETROOT HUMMUS, SPICY
ROAST NUTS, CRUDITÉS AND SUNDRIED TOMATOES
- WHINS CLUB SANDWICH**£13.50
VG GF OPTION
SERVED WITH EITHER SOUP, FRIES OR HOUSE SALAD

SIDES

- SKIN ON FRIES VG**£3.95
- SWEET POTATO FRIES VG**£4.50
- SMALL SIDE SALAD VG**£4.50
- WHINS SLAW VG**£3.00

**ALL LUNCH DISHES ARE PLANT
BASED AND SUITABLE FOR VEGANS**

MAINS

- WHINS ROAST DINNER VG** £14.95
A SUMPTUOUS AUTUMNAL BAKED NUT ROAST WITH A MIX OF
ALMONDS, WALNUTS, AND CASHEW NUTS, SEASONAL VEGETABLES,
CHESTNUT MUSHROOMS, PUY LENTILS AND HERBS SERVED WITH
ROAST SEASONAL VEGETABLES AND A RICH GRAVY
- KATSU CURRY VG** £14.50
GOLDEN PANKO COATED TOFU, SQUASH AND COURGETTE ARE
SERVED WITH A SWEET, SPICY, BOLD SAUCE, JASMINE RICE, SIDE
SALAD, PICKLED RADISH, SUGAR SNAP PEAS, SPRING ONION AND
SESAME SEEDS
- BEAN GOULASH WITH CREAMY MASH
& HERB DUMPLINGS VG GF** £14.00
FLUFFY HERB DUMPLINGS ARE COOKED IN A RICH TOMATO, PEPPER
AND PAPRIKA BEAN SAUCE, TOPPED WITH PLANT BASED YOGHURT,
PARSLEY AND LEMON JUICE. SERVED ON A BED OF MASHED POTATO.
THE ULTIMATE COMFORT FOOD
- SPICY LEEK & POTATO FILO PARCEL VG** £14.00
SAUTÉED LEEK, POTATO, A TOUCH OF CHILLI, ROSEMARY AND THYME
IN A BECHAMEL SAUCE, WRAPPED IN A FILO PARCEL, SERVED WITH
STEAMED SEASONAL VEGETABLES AND CREAMED SPINACH
- COTTAGE PIE VG GF** £14.00
SAUTÉED ROOT VEGETABLES, TENDER PUY LENTILS AND HERBS
PROVIDE A DEPTH OF FLAVOUR. COOKED IN A RICH SAUCE, TOPPED
WITH A GOLDEN, CRISPY OVEN BAKED, CREAMY, MASHED POTATO.
SERVED WITH GRAVY AND PICKLED RED CABBAGE
- WHINS ULTIMATE CHEESE BURGER VG** 14.00
A BEYOND MEAT QUARTER POUND PATTY IS SERVED IN A TOASTED
BRIOCHE BUN WITH CRISPY LETTUCE, TOMATO, MELTED CHEESE,
FRIED ONIONS, AMERICAN MUSTARD, TOMATO SAUCE, MAYONNAISE
AND PICKLE, SERVED WITH SKIN ON FRIES AND WHINS SLAW
- WHINS CLUB SANDWICH**£13.50
VG GF OPTION
SERVED WITH EITHER SOUP, FRIES OR HOUSE SALAD