

# VEGANUARY AT BILL'S

## SET MENU

Two courses from 11.95 & three courses for 14.95\*

Available Monday to Friday until 7pm

## STARTER

Vegan Duck Salad VE

*Vegan duck with chilli, coriander, spring onion, cucumber, carrots, cabbage and baby gem tossed in a miso dressing with sesame seeds and lime*

## MAIN

Please choose one from the two mains below.

Aubergine, Lentil and  
Chickpea Dhal VE | N

*Cherry tomatoes, coriander, toasted almonds and grilled flatbread*

OR

Butternut Squash, Turmeric  
and Coconut Stew VE

*with chargrilled red peppers and onions, mixed grains, kale and seeds*

## DESSERT

Coconut Ice Cream VE

*with mango sauce and coconut flakes*

## VEGAN SPECIALS

The Moving Mountains Burger  
VE 11.25

*Mushroom and beetroot patty with lettuce, tomato, red onion and mayo on a bun served with fries*

ADD VEGAN CHEESE VE 1.35 | ADD FRIED AUBERGINE VE 1.95  
ADD SMASHED AVOCADO VE 1.95

Black Bean Chilli  
VE 11.25

*Vegan chilli with freekeh, spinach, smashed avocado, red chilli, pickled red onion, coriander, soy yoghurt and grilled flatbread*

Aubergine, Lentil and Chickpea Dhal VE | N 10.75

*Cherry tomatoes, coriander, toasted almonds and grilled flatbread*

## VEGAN SMOOTHIES

Blackberry, Coconut & Banana Smoothie  
VE 4.55

*Coconut milk, blackberries, banana and agave syrup*

Raspberry Wake Up Smoothie  
VE 4.55

*Oat milk, raspberries, banana, porridge oats and agave syrup*

A discretionary optional service charge may be added to your bill.

\*Pricing and dishes may vary per restaurant.

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

V Lacto-Ovo Veggie

VE Vegan

N Contains Nuts

# VEGAN AND VEGETARIAN PLATES

## FOR THE TABLE

Giant Green Gordal Olives VE 2.95

Stone Baked Bread VE 3.25

with aged balsamic and extra virgin olive oil

Toasted Focaccia with Hummus and Olives VE 4.95

Roasted Garlic and Herb Bread VE 4.25

Crispy Fried Cauliflower VE 5.75  
with red pepper dip

Bill's Spiced Tortillas V 4.25

with avocado, tzatziki and red pepper dip

## STARTERS

Vegan Duck Salad VE 5.75

Vegan duck with chilli, coriander, spring onion, cucumber, carrots, cabbage and baby gem tossed in a miso dressing with sesame seeds and lime

Roasted Butternut Squash, Lentil and Coconut Soup VE 5.75

Crumbed Halloumi Sticks V 5.95  
with lime aioli

Veggie Sharing Plate V 11.95

Crumbed halloumi sticks, crispy fried cauliflower, niçoise olives, toasted focaccia, smashed avocado, hummus, purple basil & pine nut pesto, red pepper tapenade and mixed seeds

## MAINS

Glow Bowl VE 10.75

Warm spicy beetroot & quinoa cake with mixed grains, chickpeas, hummus, pickled red cabbage, roasted butternut squash, long stem broccoli, red pepper tapenade, spinach, miso dressing and grilled flatbread

ADD HALLOUMI V 3.50

Bill's Wellington VE | N 11.75

Carrot, cashew nut & mushroom Wellington with butterbean mash, long stem broccoli and rich vegetable gravy

Macaroni Cheese V 10.25

with a green leaf mixed seed salad and toasted focaccia

Halloumi Burger V 10.95

with tomato hummus, sweet chilli sauce, roasted red peppers, pea shoots, red onion, lime aioli, sesame bun and fries

ADD SMASHED AVOCADO VE 1.95

## SPECIALS

The Moving Mountains Burger VE 11.25

Mushroom and beetroot patty with lettuce, tomato, red onion and mayo on a bun served with fries

ADD VEGAN CHEESE VE 1.35

ADD FRIED AUBERGINE VE 1.95

ADD SMASHED AVOCADO VE 1.95

Black Bean Chilli VE 11.25

Vegan chilli with freekeh, spinach, smashed avocado, red chilli, pickled red onion, coriander, soy yoghurt and grilled flatbread

Aubergine, Lentil and

Chickpea Dhal VE | N 10.75

Cherry tomatoes, coriander, toasted almonds and grilled flatbread

## SIDES

Green Leaf, and  
Mixed Seed Salad VE 3.50

Sweet Potato Fries V 4.25

Macaroni Cheese  
V 4.75

Fries V 3.50

Long Stem Broccoli with Sugar  
Snap Peas and Mixed Seeds V 3.50

Truffle Mayonnaise V 1.25

## PUDDINGS

Chocolate Fondant VE | N 6.50

with coconut ice cream and hazelnut crumb

Coconut Ice Cream VE 4.95

with mango sauce and coconut flakes

Sticky Toffee and Date Pudding

V | N 6.50

with vanilla ice cream and toasted hazelnuts

Apple and Salted Caramel  
Crumble V 5.95

with vanilla ice cream and custard

Pecan Pie V | N 6.50

with vanilla ice cream, cinnamon cream and hazelnut crumb

Warm Mini Cinnamon Doughnuts

V 6.25

with fresh strawberries, warm chocolate and salted caramel dipping sauces

Lemon Meringue Pie In a Glass

V 6.50

Bill's lemoncurd cheesecake, lemon sorbet on a crushed biscuit base topped with Italian meringue

Melting Banoffee Sundae V 6.95

with bananas, salted caramel ice cream, biscuit chunks, whipped cream and warm salted caramel sauce

Bill's Ice Creams and Sorbet V 4.95

Chocolate, strawberry, salted caramel or vanilla ice cream V

Coconut ice cream or lemon sorbet VE

Warm Triple Chocolate Brownie

V 6.25

with warm chocolate sauce, vanilla ice cream and a chocolate flake