

E 20 COCKTAILS
S 02 WINES
T SPIRITS
E BEERS
T 01228 599939
E info@circlecafebar.co.uk
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VEGAN MENU

Small Plates

SLOW COOKED AUBERGINE £4.00 GF

In a tomato, olive and caper sauce

SPICY TOFU £4.50
 Roasted In chilli, garlic and rosemary GF

PATATAS BRAVAS £4.00
 Crispy fried potatoes in fiery tomato sauce GF

MARINATED OLIVES £4.50
 Queen and Kalamata olives in our own marinade GF

HOMEMADE SOUP £4.50
 Served with a sour dough roll

SHARERS

NACHOS & DIPS £5.00
 Crunchy Nachos served with House salsa/Mango salsa/Tomato, olive and caper salsa/Guacamole GF

VEGAN NACHOS 5.50
 Topped with vegan cheese and house salsa GF

-ADD ROOTS AND CORN CHILLI £3.50 GF

STREET FOOD

TACO £8
 Roast tofu in chilli and garlic with baby corn, courgette and mango salsa GF

BURRITO £9.00
 Roast roots and corn chilli, rice & beans and vegan cheese

VEGETABLE FAJITA £8.00
 In our own spice blend with vegan cheese and Salsa

SIDES

SHOESTRING FRIES £2.50 GF

CHUNKY CHIPS £3.50 GF

SWEET POTATO FRIES £3.50 GF

GUACAMOLE £3.50 GF

Large Plates

GARGEN BURGER £9.50
 Homemade vegetable burger topped with vegan cheese and guacamole

VEGAN BUDDHA BOWL £10
 Slow cooked aubergine in tomato and capers, almond and raisin couscous pan fried tofu, Romesco dip and a carrot and preserved lemon blitz

SQUASH & APRICOT TAGINE £9.50
 Served with raisin and almond couscous

SRI LANKEN CURRY £9.50
 With butternut squash, mushrooms, aubergine, baby corn and coconut milk served with rice and flatbread.

DONBURI £10
 Stir fried sesame aubergine, tofu and steamed rice served with raw carrot and pickled ginger



DESSERTS

HOMEMADE CHOCOLATE BROWNIE £5.50
 Served warm with hot chocolate sauce and vanilla ice cream

CIRCLE VEGAN STICKY TOFFEE PUDDING £5.50
 Our own vegan version of a classic, with sticky toffee sauce and vanilla ice cream

BOOZYBERRY MESS £5.00
 Aqua Faba meringue, boozy mixed berries, vanilla ice cream and berry sauce GF

VEGAN ICE CREAM - 2 SCOOPS £3.50 GF

- VANILLA
- PEANUT CHIP
- STRAWBERRY AND YUZU

Turn Over For Vegan Drinks



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White Wine

MEZZACORONA PINOT GRIGIO, TRENTINO

12.5% Italy 4.80 - 175ml 18.50 - btl
 The wine is straw yellow in colour with a pleasant bouquet which is delicate and fruity. The palate is dry, elegant and harmonious.

PICPOUL DE PINET CUVÉE

12.5% France 20.00 - btl
 A rising star of the Languedoc region, Picpoul makes for the perfect partner to salads or seafoods, with hints of grapefruit and peach.

ROSE

CALITERRA RESERVA SHIRAZ ROSE

12.0% Chile 18.50 - btl
 Aromas of fresh red fruits. Ripe raspberries and cherries pair with a smooth well rounded palate and is well balanced with a slight acidic note.

PROSECCO

PONTE PROSECCO

- 11.5% Italy 6.00 - 175ml 21.50 - btl
- A crisp, dry, elegant quality prosecco.
- This wine has a fresh and fruity bouquet with hints of green apples, peaches and pears.

RED WINE

ACORDEÓN MALBEC

14.5% Argentina 22.00 - btl
 Deep purple in colour, showing black cherry and herbal notes, mid-bodied with a warm richness on the palate and some tannins.

STELLAR RUNNING DUCK SHIRAZ

14.0% South Africa 4.60 - 175ml 17.50 - btl
 Dark fruit on the palate, with oaky tannins providing a spicy finish with good structure. Organic and fair trade.

FINCA DE ORO RIOJA

13.0% Spain 4.70 - 175ml 18.00 - btl
 A refined and complex mid-bodied red, showing dark fruit, spice and oak aromas. A satisfyingly well rounded Rioja.

MEZZACORONA MERLOT, TRENTINO

13.0% Italy 4.80 - 175ml 18.50 - btl
 This easygoing Merlot opens with aromas of dark fruit, red berry and toast. The palate offers crushed plum, clove and a hint of chocolate alongside soft tannins.

THE ROXTON RED

14.0% South Africa 25.00 - btl
 A stunning full bodied, tannic red with a perfectly balanced blend of Petit Verdot, Shiraz and Malbec grapes. A must for all red wine connoisseurs.

ALL WINES BY THE GLASS AVAILABLE IN 125ML MEASURES

Selected
 2-4-1
 Drinks

AVAILABLE SUNDAY - THURSDAY FROM 12 UNTIL CLOSE
 (TERMS AND CONDITIONS APPLY)

ALL COFFEES AVAILABLE WITH SOY MILK

GF - Gluten Free (Is prepared with no gluten containing ingredients but cooked in an environment where gluten is present. Dish may vary from menu listing. Please advise your server of any food allergies & dietary requirements.

Allergens - Please advise your server of all dietary and allergy requirements at time of ordering. We do prepare foods that some guests may have allergies or intolerances to and, despite our best efforts to separate them, it is possible that any of our dishes may contain traces of them. For allergen information please ask our team. All our dishes may have traces of nuts. Not all ingredients in a dish may be listed.

For tables of 10 or more, a discretionary 10% service charge will be added to the bill.

WE CATER FOR LARGE BOOKINGS -

We can create a menu to suit most dietary requirements and budgets. Please speak to a member of staff.