



DINNER MENU

SMALL PLATES

Seasonal Soup of the Day (C) (G) 9

Toasted malt bloomer or gluten free bread.

Pan Fried Prawn & Avocado 12

Bruschetta (F) (G)

Lime, Chilli, Coriander Cress.

Kale & Spinach Ceasar (VG) (N) (G) 8/15

Fresh spinach and kale, Ceasar dressing, baked herb croutons, walnut parmesan.

Sticky Cauliflower Wings (SY) (S) (N) 11.5

Oriental cashew dipping sauce, toasted coconut, coriander cress.

Spring Time Garden Gnocchi 12

Sweet potato gnocchi, spinach, peas, asparagus, sunflower seed pesto, pea puree.

Blue Corn Nachos (N) 9.5

Cashew queso, black bean salsa, vegan sour cream, coriander cress.

+ Smashed avocado 3.25

MEZZE

Yeotown Mezze Sharing Platter (G) (S) (N) 18

Beetroot hummus, courgette yoghurt dip, vegetable crudité, mixed olives, baked pitta crisps.

Beetroot Hummus (S) (G) 7

Zaatar, house baked pitta crisps or vegetable crudité.

Harissa Aubergine (S) 9.5

Vegan labne, tahini dressing, pomegranate, Zaatar.

Our menu is dairy and refined sugar-free.

Most of our dishes are gluten-free

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

MAINS PLATES

Thai Red Vegetable Curry (SY) 18

Broccolini, green beans, okra, peas and brown & wild rice garnished with chilli, spring onion, coriander cress.

+ Prawns 4.75 (F) + Tofu 4

Homemade Labne & Harissa 17.5

Vegetable Salad (S)

Vegan labne, harissa roasted vegetables, seasonal leaves, crispy chickpeas, pomegranate, Zaatar.

Yeotown Vegan Burger (N) (M) 19

Our signature beetroot, mushroom & lentil patty, baby gem salad, brioche bun, herb potatoes, avocado slaw.

Pan Fried Sea Bass (F) (G) 28

Lemon & herb pangrattato, minted pea puree, herb potatoes, broccolini.

Quinoa Crusted Salmon (F) 28

Mediterranean lentil & green bean salad, mixed leaves, sunflower seed pesto.

Yeotown Earth Bowl (S) (SU) 18

Sweet potato, kale & spinach, beetroot, crispy chickpeas, hummus, kimchi and protein rich mix of wild rice, brown rice & quinoa.

Roasted Cherry Tomato & Spinach 16

Linguini (G)

Homemade tomato sauce, pangrattato, superseed mix, micro greens.

+ Prawns 4.75 (F)

Mushroom & Seasonal Green 16.5

Tagliatelle (G) (N) (SY)

Vegan cream sauce, seasonal greens, mushrooms, walnut parmesan.

SIDES

Charred Broccolini, Lemon & 6.5

Walnut Parmesan (N)

Crispy Herb Potatoes, Harissa or 6

Truffle Mayo

Seasonal Side Salad, House 5

Dressing (M)

Homemade Kimchi 4.75

Edamame (SY) 4.5

Avocado Slaw 3.5

Allergen Guide: Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)