

# THE LOOPY SHREW

## Vegan Tipples



### NIBBLES

Roasted Carrot Houmous with Flatbread £4.50  
Chef Michelle's Focaccia, Olive Oil, Balsamic £5.00  
Marinated Olive, Garlic & Peppers (GF) £5.00

### STARTERS

Home-made Soup of the Day , Chef Michelle's Focaccia £6.50

Wild Mushroom & Walnut Pate, Griddled Polenta, Pickled Mushrooms & Sage Pesto (GF) £7.00

Harissa Spiced Chickpea & Spinach Fritters, Cherry Tomato Salsa, Pickled Carrot & Mint Salad £6.50

Chili & Coriander Polenta Nuggets, Melted Vegan, Cheese & Guacamole (GF) £5.50

Halloumi Fries, Pineapple & Chilli Salsa, Watercress £5.50

### MAIN COURSES

**Crispy Halloumi Katsu**  
Roasted Pumpkin, Tenderstem Broccoli, Kale & Wild Rice Salad, Toasted Nuts, Curry Sauce £13.50

**Smokey Bean & Vegetable Chilli Non Carne Coriander**  
Wild Rice, Crumbled Feta, Toasted Flatbread, Lime Crème Fraiche, Guacamole £12.00  
Add Halloumi £3.50 Add Feta £3.50

**Warm Autumn Superfood Salad**  
Roasted Pumpkin, Pickled Carrot, Quinoa Tabbouleh, Roasted Aubergine, Kale, Broccoli, Avocado, Toasted Seeds. Maple & Orange Vinaigrette (GF) £13.50  
Add Halloumi £3.50 Add Feta £3.50

**Caramelised Beetroot & Fennel Tarte Tatin**  
Jerusalem Artichoke Puree, Rocket Salad £12.50

**Harissa Spiced Chickpea & Spinach Burger**  
Crispy Halloumi, Pineapple Chilli Relish, Lettuce, Tomato, Seeded Bun, Fries £13.50  
(Gluten Free Burger Buns Available upon request)  
Add Sliced Avocado £1.5

### DESSERTS

Caramelised Pear Tarte Tatin, Vanilla Ice Cream, Bramble Fruits £7.00  
Warm Chocolate Brownie, Fresh Fruit & Ice Cream (GF) £6.50  
Selection of Ice Cream & Sorbets with Fresh Fruits £5.50  
Mango & Coconut Terrine, Macerated Strawberries, Strawberry Sorbet £5.00

### WHITE

Di Marria Prosecco, Italy NV 125ml £5.25 Bottle £25.95  
Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet.

Sancerre, Les Fondettes Domaine, France Bottle £42.00  
Fantastic quality from the Loire Valley. Floral aromas of White blossom and grapefruit on the nose.

Bella Mondella Pinot Grigio, Italy 175ml £5.95 250ml £7.75 Bottle £21.45  
A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

### ROSE

Pinot Grigio Rosato delle Venezie 175ml £5.50 250ml £7.50 Bottle £20.95  
A delicate pink wine full of fresh, summer-fruit aromas and flavours.

### RED

Don Jacobo Rioja Crianza, Spain 175ml £7.45 250ml £9.95 Bottle £28.45  
Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

Appassimento Rosso Di Puglia, Italy 175ml £6.45 250ml £8.45 Bottle £23.95  
Supple and full of ripe dark fruits, a rich complex wine with hints of spice and vanilla.

### BEER & CIDER

Becks Vier 4%	£4.00	1/2 £2.00
Estrella 4.6%	£5.15	1/2 £2.60
Orchard Pig Cider 4.5%	£4.00	1/2 £2.00
Camden Pale Ale 4%	£5.25	1/2 £2.65
Camden Hells Lager 4.6%	£4.95	1/2 £2.50
Camden Gentleman's WIT 4.3%	£4.95	1/2 £2.50
Guinness 4.2%	£4.85	1/2 £2.45
Loopy Brew 4.3%	£4.75	1/2 £2.40

### COFFEE

Cappuccino £2.80  
Latte £2.80  
Americano £2.50  
Flat White £2.60  
Espresso £2.1/£2.60  
Macchiato £2.80  
Chai Latte £3.20

**OAT, ALMOND,  
SOYA & COCONUT  
MILK AVAILABLE  
UPON REQUEST**

### SPECIALTY TEAS

English Breakfast £2.4  
Earl Grey £2.4  
Peppermint £2.4  
Fresh Mint Leaf £2.4  
Red Berry & Flower £2.4  
Organic Red Bush £2.4  
Lemon Grass & Ginger £2.4  
Jasmine Tea Pearls £2.4  
Camomile £2.4  
Green Tea £2.4

If you have any dietary requirements or would like to know the allergens in your chosen dish please make your server aware  
Gluten Free (GF)