

Brula

Restaurant & Private Rooms

Vegetarian and Vegan Menu

Here at Brula seasonality and provenance are of high importance, and keeping the menu exciting for our vegetarian and vegan customers is always high on our list of priorities.

All of our dishes are cooked from scratch so you can be assured that we know exactly what goes into them!

This is a sample menu only, please call the restaurant or email Kirsty (kirsty@brula.co.uk) for the latest vegetarian and vegan dishes

Vegetarian Menu

Chilled pea and mint soup with grated egg and lemon crème fraîche
Petit pot of girolles and gruyère with polenta chips and an almond, radish and carrot salad

- *B* -

Goat's cheese and pine nut ravioli with grilled red peppers, broad beans and a saffron and sage beurre noisette
Feuilleté of slow cooked onions with black olives, salsify and poached egg

- *B* -

Choose from our à la carte menu

Vegan Menu

Chilled pea and mint soup with toasted pine nuts
Sorrel, air dried tomatoes and hazelnut salad with a pimento and apple salsa

- *B* -

Fricassée of summer mushrooms with garlic, tarragon and English asparagus
Char-grilled fennel, pommes Anna, samphire and sauce vierge

- *B* -

Poached strawberries with vanilla and basil
Fresh fruit salad

A 12.5% discretionary gratuity will be added to your bill