

222 Vegan Cuisine - 222 North End road - London W14 9NU
tel: +44(0)207 381 2322 - info@222vegan.com - www.222vegan.com

Starters

Soup of The Day

£5.50

served with house-baked gluten-free bread & olive oil

Heart's Desire (Se)

£6.50

sautéed artichoke hearts. served with roasted pepper sauce

Bean & Tofu Pancake (S/C)

£6.50

served with tomato sauce & sour cream

Almond Cheese (N/M/Raw)

£6.50

soft nut cheese with herbs, raw crackers & julienned vegetables

Sides

Oven-Baked Chips **£4.00**

Baked Plantain **£4.00**

Garlic Bread (G) **£3.00**

Salads

Spinach & Avocado (S/Raw)

£5.00

in an olive oil & lemon dressing

Kale & Tomato (S/Se)

£5.00

in a tahini dressing

Mains

Ben's Special (Se)

£12.00

vegetable stir-fry with a choice of seitan(G) or marinated tofu (S). served with brown rice or gluten-free noodles

Oyster Mushroom Raclette(N/Se/C)

£12.00

spinach & tofu cottage cheese on roasted potato, creamy sauce & sautéed oyster mushrooms

Seitan Stroganoff (N/Se/C/G)

£12.00

cashew cream, mushrooms & seitan strips. served with organic brown rice

222 Fresh Burger

£12.00

asparagus & petit pois burger on house-bake gluten-free bread. served with chips, salad & truffle mayo (S)

Spaghetti Polpette (C)

£10.50

(£6.00 for kids portion)

gluten-free pasta in roasted tomato sauce. topped with quinoa & spinach balls

Chef's Salad (Se)

£12.00

seasonal vegetables with avocado, asparagus & marinated artichoke in house-made dressing

All dishes are 100% vegan. Gluten-free, except where stated.

Allergen key - G: Gluten, N: Nuts, S: Soybeans, Se: Sesame, C: Celery, M: Mustard

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Desserts

Apple Crumble **£6.50**
 served warm with ice cream (S) or
 coconut whipped cream

222 Pancake (S) **£6.50**
 house-made pancake. served with
 vanilla ice cream, vanilla custard &
 chocolate custard

Banana Cake **£6.00**
 served warm with ice cream (S) or
 coconut whipped cream

Chocolate Gateau (G) **£6.50**
 served warm with ice cream (S) or
 coconut whipped cream

Ice Cream (S) **£4.50**
 selection of flavours (3 scoops)

Hot Drinks

Teapigs Organic Tea **£2.50**
 Earl Grey / English Breakfast /
 Chai / Green Tea / Peppermint /
 Chamomile / Lemon & Ginger /
 Rooibos / Darjeeling

Matcha Green Tea **£3.50**
 whisked with water or choice of milk

Espresso **£2.50**
Cappuccino / Latte **£3.00**
Cereal Coffee (G/decaf) **£2.50**
Hot Chocolate **£3.00**
 choice of almond milk (N), oat milk
 (G), or soya milk (S)

Drinks

Fresh Juices **£4.50**
 Apple / Carrot, Apple & Ginger /
 Carrot & Ginger

Smoothies **£6.00**
 Blue: blueberries, banana, apple juice, açai
 Red: strawberries, raspberries, orange juice,
 goji berries
 Green: spinach, cucumber, apple juice, lemon,
 spirulina

222 Milkshake (N) **£6.00**
 almond milk, banana, raw cacao, maca,
 almond butter, date syrup

Mineral Water (Still / Sparkling)
 Small (33 cl) **£1.50**
 Large (1 L) **£3.50**

Organic Bottled Juices **£3.50**
 Apple / Pear / Raspberry & Pear

Organic Soft Drinks **£3.00**
 Karma Cola / Ginger Beer / Lemonade /
 Elderflower

Organic Beers (G)
 Freedom Lager (33 cl) **£4.50**
 Samuel Smiths Lager (55 cl) **£6.50**

House Wines

Organic House White
 (Bordeaux Blanc)
 Glass (175 ml) **£5.50**
 Bottle **£18.50**

Organic House Red
 (Cotes De Thongue Rouge)
 Glass (£175 ml) **£5.50**
 Bottle **£18.50**

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