



**THE ALLOTMENT**  
VEGAN · RESTAURANT

**D R I N K S**

# WINE



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**SPARKLING: CATALAN SPARKLING 'SANIGER' PENEDES, CATALONIA**

Organic & biodynamic. Just perfect with most of the starters and granitas, equally good with the desserts and cheeses, and obviously as an aperitif.

£5 <sup>(125ml)</sup> £25

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**TANGUY WHITE: SAUVIGNON BLANC 'CASTELO DE MEDINA' RUEDA, SPAIN**

Best Sauvignon in the world award 2016. This is such a great wine, so satisfying and versatile when it comes to food pairing, with fruity tropical character but still good acidity and a grassy/fennely character to it.

£5 <sup>(125ml)</sup> £24  
£6 <sup>(175ml)</sup>

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**BUTTERY WHITE: CHARDONNAY 'WOOLPUNDA' SOUTH AUSTRALIA**

UN sustainability award finalist AUS (13.5%) Set apart from the producer's commitment to sustainability and biodiversity, this is a fantastic wine with stone fruit and melon flavours, a mouthfilling/buttery feel and superb fresh finish.

£5 <sup>(125ml)</sup> £22  
£6 <sup>(175ml)</sup>

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**ROSE: 'PETIT ARNAU' PENEDES, CATALONIA**

Organic & biodynamic (13%). Refreshing and fruity. This wine is a blend of Merlot and Pinot Noir from the Can Mayol estate. Powerful, though dry, with dramatic flavours of red and dark fruits: raspberry, cherry.

£5 <sup>(125ml)</sup> £22  
£6 <sup>(175ml)</sup>

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**SATISFYING RED: SHIRAZ 'WOOLPUNDA' SOUTH AUSTRALIA**

(14.1%) A fantastic wine with delicious red fruit and plummy character, with a hint of spice and mocha-like flavours, very comforting.

£5 <sup>(125ml)</sup> £22  
£6 <sup>(175ml)</sup>

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**AROMATIC RED: VALLEYMAYOR CRIANZA SPAIN**

(13.5%) Wonderful tart berry aroma, most of which fuses with some herbal flavors across the palate. The mouthfeel starts off dry, but after some oxidation, becomes well rounded and and slightly peppery. The finish becomes thick in dark fruits.

£5 <sup>(125ml)</sup> £22  
£6 <sup>(175ml)</sup>

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**DESSERT WINE: CADILLAC 'CHATEAU HAUT ROQUEFORT' BORDEAUX, FRANCE**

A great example of sweet Bordeaux white with young and fresh zesty flavours along with a delicate, not-sickly candied-fruit sweetness.

£4 <sup>(125ml)</sup> £13

# DRINKS PAIRING MENU

## AMUSE BOUCHE

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### DAHL AND CHUTNEY

Jackfruit Dahl, apricot, cucumber, fried peanut, coriander oil. Stuffed cauliflower and béarnaise.

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### TOFU SALAD

Raw fennel, braised lotus root, mint, chilli and tamarind tofu, miso, quinoa.

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### STUFFED CAULIFLOWER

Fried pine nut stuffed cauliflower; rosemary marinated oyster mushroom boudouger, crispy kale, tarragon sauce.

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### FRIED RICE AND CLEMENTINE

Coconut, sesame and turmeric rice, Clementine and cardamom curd, star anise sorbet.

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### APPLE TART

Marzipane and cinnamon tartlet, apple jam, rhubarb infused gin cream.

## CORDIAL OF THE DAY

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### BUTTERY WHITE:

**CHARDONNAY**  
**'WOOLPUNDA'**  
Tropical character

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### SATISFYING RED:

**'Vallemayor' Rioja**  
**Crianza**  
Strawberry-vanilla style.

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### TANGUY WHITE:

**Sauvignon Blanc**  
**'Castelo de Medina'**  
Fruity tropical character.

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### SPARKLING: CATALAN

**'SANIGER'**  
**PENEDES, CATALONIA**  
Organic & biodynamic.

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### DESSERT WINE:

**Cadillac 'Chateau Haut**  
**Roquefort'**  
Young and fresh zesty flavours.



# £ 21



PER PERSON  
MINIMUM TWO PEOPLE

ALL OF OUR DISHES ARE 100% FREE FROM DAIRY, GLUTEN & EGGS.  
PLEASE FEEL FREE TO ASK OUR STAFF ABOUT ANY ALLERGENS OR  
INTOLERANCES. ALL VAT IS INCLUDED IN THE PRICE.

# TEA & COFFEE

**BLACK COFFEE**



**£2**



**£3.50**

**BREWED TEAS**

PER REFILLABLE POT

**£5**

Specially brewed by **The Allotment**

Fresh mint

Nettle

Rose hips

Cornflower

Ancoats breakfast tea

Vanilla black

Spiced chai tea

Hibiscus

# HOMEMADE JUICE OF THE DAY

**CORDIAL**



**£3**



**£5**

Different every day. Specially made by **The Allotment**