

VE KITCHEN

ALL DAY PLANT FOOD DINING & DRINKS

OPEN ALL DAY EVERY DAY

Delicious, nutritious, freshly prepared, 100% plantfood dishes in our all electric, green energy, deliver no plastic kitchen.

TO BEGIN

SOUP OR BROTH OF THE DAY
SMALL BOWL £8.00 LARGE BOWL £12

BABAGANOUSH AND TORTILLA
Smoky aubergine puree with tahini, lemon and cumin & tortilla
9.00

SMASHED AVO & TORTILLA GF
10.00

VE MINI MAC n CHEEZE
8.00

CAULIFLOWER POPCORN
8.00

VE CRISPY TENDERS
Crispy Fried Mushroom, Tofu or Courgette Tenders - choice of dip
5 - 7.00 / 9 - 11.00

VE HERBY HUMMUS & TORTILLA GF
8.00

FRIED PLANTAIN GF
5.00

LUNCH BUNDLE

Any Modern Classics or Game Changers bowl, fries and a soft or hot drink 12-5pm
£20

SWEETS

MADE FOR SHARING OR NOT!

£6 + £3 for two scoops of gelato

AMERICAN STYLE APPLE PIE GF

VE CASHEW CHEESECAKE WITH DARK BERRY SAUCE GF

CHOCOLATE/ CHOCOLATE PEANUT BUTTER BANANA BREAD GF

VE BROWNIE GF

VE STICKY TOFFEE

VE LOVES GELATO GF
Salted Caramel / Mango / Strawberry
Vanilla / Chocolate / Salted Peanut Butter
Cherry / Rum n Raisin
3 scoops - £6.00

MODERN CLASSICS

BIBIM-JACK RICE BOWL GF
Spicy korean pulled jackfruit, seasoned rice, pickled cucumber, kimchi, roasted red peppers & onion, sriracha mayo, sesame
18.00

TRUFFLED MUSHROOM RISOTTO
Pearl barley, wild mushrooms, cashew and thyme sauce, fresh micro herbs
18.00



MAC & CHEEZE
It's so tasty, it's so good; it's the VE Cashew Mac & Cheese
14.00

KATSU CURRY
Panko portobello, sticky rice, coriander
17.00

VE CARIB STEW
Green banana, yam, plantain, dumpling and fresh thyme
15.00

BALI BUDDHA RICE BOWL GF
Brown rice, kale, green beans, satay sauce, glazed sweet potato, fresh coriander, VE nuts
17.00

AVO ASIAN RICE BOWL GF
White rice, smashed avo, asian slaw, miso tofu, edamame, pickled ginger, sesame seeds, VE sriracha sauce
18.00

VE THAI TEMPEH RED CURRY
Tempeh, mushroom, baby corn, spinach, coconut, red chilli and wild rice
17.00

AVO & WILD MUSHROOM GF
Seasonal leaves & fresh herbs, pumpkin seeds, red & white quinoa, avocado, roasted beets & dried tomatoes, wild mushroom, with balsamic dressing
17.00

VE KITCHEN SUMMER BOWL
Tomato, house dressing, cucumber & chipotle corn, seasoned crispy tofu, avocado, pickled radish, pomegranate, toasted VE Nuts
16.00

WINTER GREEN RISOTTO
Silky creamy risotto with spring greens, veggies, charred asparagus, pine nut parmesan, herbs
17.00

GAME CHANGERS

Our warm, hot and cold bowls are designed according to the Aryurvedic principals of eating mindfully. Food that energises, nourishes and maintains a healthy body, a clear mind, and an overall sense of wellbeing.

VATA 16.00
To balance the body
(Served warm with brown rice, white rice or quinoa)

DYNAMIZE GF
Miso tofu, slaw, pickled cucumber, kimchi, sesame, VE sriracha sauce

RAINBOW BALANCE GF
Kale, sweet potato, sweetcorn, pumpkin seeds, roast onions & peppers, pumpkin seed pesto

YOGI GREEN BOWL GF
Steamed broccoli, green beans, spinach, ve satay sauce, VE nuts

KAPHA
To energise the body
(Served hot with brown rice, white rice or quinoa)

MINDFULNESS GF
Daily dahl, turmeric cauliflower, sesame seeds, coriander, lime, fresh chilli
16.00

FUEL UP GF
Bean chilli, chipotle corn, avocado, sesame seeds, fresh chilli, coriander, fresh lime and padron peppers
17.00



PITTA 16.00
To shred the body
(Green leaf, cold salad)

IMMUNITY GF
Roasted med veg, cauliflower, hummus, grains, pumpkin seed pesto

AWAKEN GF
Avocado, sweet potato, roasted beetroots, mushroom bakon, sesame seeds

POST WORKOUT FUEL GF
Miso tofu, broccoli, edamame, asian slaw, ve satay sauce, VE nuts

SIDES
£4.00

SKIN-ON FRIES GF

SWEET POTATO FRIES GF

VE ASIAN SLAW GF

WILTED SPINACH & PINE NUTS GF

VE TOASTED GF CHICKPEAS & NUTS

KIMCHI GF

BROCCOLI & CHILLI FLAKES GF

HERBY HUMMUS

SAUCES

£2.50

VE SRIRACHA

VE SATAY SAUCE

VE PESTO MAYO

VE PESTO

VE BBQ KOREAN SAUCE

VE CARIB

£3.50

CHEEZE SAUCE

KATSU CURRY SAUCE

GUILTY PLEASURES

BURGERS & BUNS

Maple Capped Vegan Brioche.

VE KITCHEN BURGER

Crispy fried portobello mushroom, lettuce, tomato, cheeze, pickles
16.00

VE CLASSIC BURGER

Moving Mountain patty, lettuce, tomato, burger sauce, pickles
16.00

BURGER BUNDLE

INCLUDE FRIES, A BEER OR SMOOTHIE
£22

SUPER VE BURGER

Moving Mountain patty, crispy fried mushroom, cheeze, roasted red pepper & onion
18.00



VE BAKON CHEEZE BURGER

Moving Mountain patty, mushroom bakon, cheeze, lettuce, tomato, pickles, burger sauce
16.00

SPICY KOREAN BURGER

Moving Mountain patty, kimchi, creamy slaw, cheeze, tomato, pickles, korean bbq sauce
16.00

EDYN BURGER

Moving Mountain patty, crispy tofu, kimchi, cheeze, underground herbs
18.00



BBQ JACKFRUIT BURGER

BBQ Jackfruit, cheeze, creamy slaw
16.00

THE VE HOT DECADENT DOG

Moving Mountain sausage, roasted red pepper & onion, pickles
16.00

VE tel. no. : +44 7305 102414

@wearevekitchen

A FEW THINGS TO KNOW: WE TAKE CARD ONLY - OUR SERVICE CHARGE IS 12.5% - MANY OF OUR DISHES & SAUCES INCLUDE NUTS AND GLUTEN, TO BE SAFE JUST ASK - VEP LOYALTY 10% DISCOUNT!

VE LOVES BRUNCH

Served Friday to Sunday 9am - 1pm..

SWEET

VE PANCAKES ^{GF}

Maple syrup, banana & berries

12.00

VE GRANOLA ^{GF}

Coconut yogurt and your choice of:

Banana & Choc

Caramelized cinnamon apple

Fresh berry compote

8.00

VE SWEET SPICED PORRIDGE ^{GF}

Banana, peanut butter, maple syrup

8.00

WARM CHOCOLATE BANANA BREAD ^{GF}

6.00

SIDES

HERBY HUMMUS

WILTED SPINACH
AND PINE NUTS

PLANTAIN

BAKON
MUSHROOMS

3.00

VEGAN
SAUSAGE

BEANS

SMASHED AVO

KIMCHI

SAVOURY

FULL VE

Sausages, Baked Beans,
wild mushrooms, hash browns,
tomato, avocado

16.00

BREAKFAST BURGER

Moving mountain patty, smashed avocado,
hash brown, lettuce, tomato

15.00

GREENS & GRAINS BOWL ^{GF}

Kale, Spinach, Buckwheat,
Quinoa, activated nuts, edamame, spring onion,
herby hummus, ponzu & VE Harissa dressing

15.00

HOT PLATE SOURDOUGH

SERVED WITH:

WILD MUSHROOM & FRESH HERBS

12.00

VE BAKED BEANS

12.00

SMASHED AVO

12.00

SCRAMBLED TOFU

Basil, Sundried Tomatoes

12.00

FIZZ

SPARKLING FURMINT, 4HAZ,

TOKAJI, HUNGARY

Delicious and thirst quenching,
easy-drinking fizz whilst being dry

and not too sweet.

9.00 | 36.00

CREMANT DE BOURGOGNE,

VITTEAU ALBERTI, BURGUNDY, FRANCE

The same grapes used in Champagne.

Fresh, creamy & citrusy, crisp &

thirst quenchingly dry.

13.00 | 48.00

COCKTAILS

VE MIMOSA

10.00

VE ICE TEA INFUSIONS

Choose your tea, add your spirit

(see sip n go for ice tea options)

12.00

SIP 'N' GO

HOT DRINKS

BEANS

Espresso 3.00 • Cappuccino 4.00 • Latte 4.00
Mocha 3.50 • Americano 3.00 • Flat White 3.50
Chai Latte 4.00 • Matcha Latte 4.00
Turmeric Latte 4.00 • Hot Chocolate 3.50

LOOSE LEAF TEA - POT OF

English Breakfast • Earl Grey • Rooibos • Jade Tips
Hibiscus • Fresh Mint • Lemon fresh ginger
Lemongrass • Jasmine Pearl • Chamomile tea
4.50

LYRE MOCKTAILS

Flavours: G&T, Spritz, Classic
6.00

FRESH JUICES

COOL & GREEN JUICE

kale, cucumber, apple,
lemon and mint

6.00

SUN & SPICE JUICE

carrot, apple, lemon,
ginger and turmeric

6.00

FRESH APPLE JUICE

6.00

FRESH ORANGE JUICE

6.00

KOMBUCHA

Original, Raspberry,
Ginger, Elderflower

6.00

POP

Plum, Kola, Rhubarb,
Orange, Lime

5.00

FIGHTER SHOTS

Beetroot or Ginger

4.00

SMOOTHIES

SHAKE AWAY

Oat milk, fruits of the forest,
banana

CHEEKY MONKEY

Oat milk, cocoa powder,
peanut butter, banana

SIMPLY SWEET

Oat milk, maple syrup, banana,
cashew, vanilla bean extract

VE GREEN SMOOTHIE

Almond milk, seasonal greens

8.00 | ADD 30G PROTEIN - 3.00

VE ICE TEA INFUSIONS

RED TEA

Chinese red hibiscus, rhubarb & lychee

GREEN TEA

Lime and mint

7.00

BUNDLES

BREAKFAST BURGER

fries and a glass of Sunshine Draft Lager.

22.00

THE FULL VE

cappuccino or pot of tea, fresh orange juice.

20.00

HAVE YOUR PARTY AT VE

Dinner, Cocktails, Wine, Djs, Birthdays, baby showers and life celebrations any day of the week, including weekends

Visit our website for upcoming events: www.vekitchen.com

  @wearevekitchen