

## the 13<sup>th</sup> note



vegan lunch 12pm until 5pm

### small plates

<b>garlic bread (g)</b>	<b>3</b>
<i>with cheese 4.5</i>	
<b>homemade soup (g,c)</b>	<b>4.5</b>
<i>see blackboard, served with wholemeal bread</i>	
<b>fresh mixed olives (g)</b>	<b>4.5</b>
<i>marinated in fresh garlic, chilli &amp; lemon with warm italian bread</i>	
<b>dhal (g)</b>	<b>5</b>
<i>puy lentils cooked in indian spices, served with toasted flatbread</i>	
<b>hummus</b>	<b>5</b>
<i>served with toasted seeds (se) with either pitta bread (g) or crudites</i>	
<b>fried polenta (s)</b>	<b>5</b>
<i>sliced and served with puttanesca and creamy sheeze and chives</i>	
<b>crispy cauliflower</b>	<b>5.5</b>
<i>coated in sesame and either maple gochujang or blue cheese sauce (s)</i>	

### wraps and sandwiches

<b>blt</b>	<b>7</b>
<i>crispy smoked tofu, beef tomato, iceberg lettuce and homemade mayo (s,m,g)</i>	
<b>falafel</b>	<b>7.5</b>
<i>mixed leaves, hummus, toasted seeds and sauerkraut (s,g)</i>	
<b>seitan and pesto</b>	<b>8</b>
<i>with smoked cheese, red onion and rocket (g,s)</i>	
<i>add soup, side salad or nachos for extra 3</i>	

<b>chilli burrito</b>	<b>8</b>
<i>toasted wrap packed with veg chilli, cajun rice and chimichurri (g)</i>	
<b>gyros</b>	<b>9</b>
<i>our seitan kebab greek style with tza ziki, gherkins, jalapenos, pickled cabbage, chips and garlic mayo (s,g)</i>	



### chips

<b>rosemary</b>	<b>3.5</b>
<b>cajun spiced</b>	<b>3.75</b>
<b>chinese five spice</b>	<b>3.75</b>
<b>cheesy</b>	<b>4.5</b>
<b>chips &amp; curry sauce</b>	<b>4.5</b>
<b>loaded chips</b>	<b>5</b>
<i>with rosemary salt, pepper, onions, jalapenos and cheese* of your choice. *see box to the right →</i>	

### burgers

*all served in a toasted brioche bun with chips and salad.*

<b>the falafel</b>	<b>9</b>
<i>classic crispy chickpea burger with tahini and lemon dressing (s, ss,g)</i>	
<b>the reuben</b>	<b>9.5</b>
<i>pan fried mushroom and sweet potato burger with sauerkraut and chunky cashew dressing (g,n)</i>	

### **the 13<sup>th</sup> note burger 10**

*our seitan quarter pounder topped with pickled gherkins and American mustard. (g,m)*

<b>add sauces</b>	<b>add toppings</b>
mayo	polenta
garlic mayo	fried mushrooms
chimichurri	tobacco onions
gochujang	hash brown
hummus	jalapenos
tahini & lemon	sauerkraut
curry	kim chi
pesto	gherkins
	chilli

<b>add cheeses</b>
cashew
pepper jack
smoked gouda
blue cheese

prices from 1.00 to 2.00, ask your server

and yes all vegan!



### large plates

<b>breakfast</b>	<b>11</b>
<i>haggis, hash brown, tattie scone, vine roast tomatoes, mushroom, french toast &amp; spicy smoked scrambled tofu (g)</i>	
<b>nachos</b>	<b>10</b>
<i>oven baked tortillas smothered in cashew cheese, chilli, chimichurri and jalapenos</i>	
<b>chilli non carne</b>	<b>9</b>
<i>bowl of veg chilli, rice, and chimichurri served with nachos to dip</i>	
<b>mac &amp; cheese</b>	<b>10</b>
<i>full of broccoli, cherry tomatoes and toasted sunflower pesto. Served with garlic bread (g,n)</i>	
<b>brinjal aloo</b>	<b>10</b>
<i>aubergine and potato curry with cumin rice and poppadum (m)</i>	
<b>super salad</b>	<b>8.5 (ss)</b>
<i>mixed leaves with turmeric roast cauliflower, quinoa, pomegranate, toasted seeds and tahini</i>	
<b>crunchy caesar</b>	<b>8.5</b>
<i>smoked tofu and corn tortillas crushed on dressed iceberg with lemon and capers</i>	