



VEGAN BAR. CAFÉ VENUE FOOD UNTIL 9PM



SMALL PLATES

HOMEMADE SOUP

see blackboard, served with wholemeal bread & soya spread 4.50
see board for allergies

TARKA DHAL

lentils cooked in indian spices, served with toasted flatbread (gfo, m) 6.50

HUMMUS

with toasted seeds, harissa oil and pitta bread (gfo, ss) 5.50

CRISPY KOREAN CAULIFLOWER

coated with gochujang (s, gf) 6.25

AUBERGINE POLPETTE

calabrian aubergine meatballs in a rich tomato sauce, with garlic bread (sd, g, c) 6.50

BARBEQUE SWEETCORN RIBS

sticky sweetcorn ribs glazed with char siu sauce (g, s, n) 6.50

MEETBALL WRAP (g, sd) 6.95

FALAFEL WRAP (g, ss) 6.95

HUMMUS WRAP (g, ss) 6.95
with crunchy slaw

BLT SANDWICH (g, ss, s) 7.50



CHIPS

ROSEMARY (g) 4
CAJUN (g) 4.10
5 SPICE (g) 4.10
CASHEW CHEESY CHIPS (n, g) 4.75
CHIPS & MAYO (m, s, g) 5

allergens key
(s) soya/soya bean, (m) mustard, (g) gluten, (gfo)
gluten free option, (ss) sesame seed (sd) sulphur
dioxide (n) nuts/peanuts (cl) celery

BURGERS



all served with rosemary chips, sesame seeded bun & salad

PUY LENTIL & POTATO BURGER (g, sd, s) 11.50

SPICY BEAN BURGER (g, s, sd) 11.50
with avocado dressing

FALAFEL BURGER (g, ss) 11.50

KOREAN BURGER (sd, m, g) 12.50
with kimchi and gochujang

toppings	
mayo or garlic mayo 1 (m, s)	smoked gouda 2
gochujang 1.5	hash brown 1.5
hummus 1.5 (ss)	jalapenos 1
cashew 2 (n)	chilli 2
kim chi 2 (sd)	



LARGE PLATES

MAC & CHEESE 11.50

rich cashew cheese with toasted cashew pesto, broccoli, cherry tomatoes & garlic bread (g, n, cl)

CHILLI BURRITO (g, sd, s) 11

coconut chilli in a toasted wrap, with salsa sour cream and avocado dressing

GADO-GADO 11.50

indonesian rainbow salad bowl with spiced peanut sauce, new potatoes, crispy smoked tofu & roasted peanuts (peanuts, sd, s, g)

GYROS 12.50

seitan kebab greek style with salad, jalapenos, gherkins, pickled cabbage, chips & garlic mayo (sd, s, g, cl)

LEBANESE BOWL 11.50

falafel, hummus, quinoa tabouleh, lebanese potatoes, harissa beetroot & toasted pitta (cl, gfo, s)

GOAN CURRY 12.50

aubergine, mushroom & cauliflower curry served with pilau rice, toasted flatbread, raita & garlic pickle (m, sd, gfo)

SINGAPORE HAWKER NOODLES 13.50

stir fried with beansprouts, & topped with sesame marinated tofu (s, m, sd, ss, g)

TURN OVER FOR DESSERTS, SNACKS AND HOT DRINKS...



A LITTLE SOMETHING ABOUT US...

From the corner of King St & Osbourne St, The 13th Note has served vegan & vegetarian menus since 1997. We are proud to be among the leaders of the Glasgow vegan explosion, recognising the importance a plant-based diet makes to the planet.

Along with our popular, filling food and welcoming pub, we are also famous as a music venue. In the last 25 years, we have hosted early gigs from Goldfrapp, Idlewild, Belle & Sebastian and Franz Ferdinand. Our basement venue is a great place for bands finding their feet or being part of a European tour.

We're also well known for inviting our customers to bring their dogs out for the day. In fact, we've even hosted our very own doggy discos. We're always ready for our four-legged friends, providing bowls of water, treats and emergency poop bags.

On top of all this we've got award winning cocktails, now famous bloody mary Sundays, a place to park your bike inside and also a gallery for many local artists.

Not bad for the little pub on the corner.



DESSERTS

CHOCOLATE & CHERRY TART 6.50
with glayva syrup (sd, s)

THE CHEESECAKE 6.25
add toppings of maple syrup, caramel sauce, fruits of the forest or vanilla ice cream for 1.50 each (s)

STICKY TOFFEE PUDDING 6.25
classic 13th note pud, served with vanilla ice cream & caramel sauce (g, s)

AFFOGATO 5.50
vanilla ice cream served with freshly ground espresso (s)

BAR SNACKS

ROSEMARY CRISPS 1.75
SWEET CHILLI CRISPS 1.75
BOWL OF DRY ROASTED PEANUTS 2.00
BOWL OF WASABI PEAS 3.20
BOWL OF OLIVES 4

HOT DRINKS

americano 2.90
large americano 3.00
flat white 3.50
espresso 2.90
cappuccino 3.50
latte 3.60
mocha 4.10
macchiato 2.90
double espresso 3.50
hot chocolate (add marshmallow syrup!) 3.70

choose oat or soya milk

add syrups, we have caramel, marshmallow or vanilla,
all 50p

teas 2.50

english breakfast	rooibos
earl grey	peppermint
dargeeling	wild blackcurrant
lapsang souchong	echinacea & raspberry
chamomile	ginger & lemon
chai	green

