



Bill's

Veganuary Menu

Available from 11:30am

Order any main from our Veganuary Menu from 5pm
and enjoy a vegan dessert for £5*

For the table & Starters

Wild Mushroom Soup *vg* 5.75
with garlic croutons & chives



Miso Aubergine Fritters *vg* 5.95
Served with a smoked chilli &
soy dip & topped with mixed seeds



Giant Green Gordal Olives *vg* 2.95

Roasted Garlic and Herb Bread *vg* 4.25

Toasted Focaccia with
Hummus and Olives *vg* 4.95

Stone Baked Bread *vg* 3.25

Sweet Potato and
Ginger Soup *vg* 5.75
with pink peppercorns & toasted
focaccia

Candy-Striped Beetroot, Kale and
Red Onion Hummus on Toasted
Sourdough *vg* 5.95
topped with sliced celeriac,
pomegranate & mixed seeds

Mains

Mushroom and Tarragon Suet
Pudding *vg n* 11.95
with a roasted mushroom,
parsley & white bean cassoulet



Bill's Beetroot Steak *vg* 12.95
Served with a portion of fiery tiger
fries, béarnaise vegan mayo & pea
shoots



Carrot, Cashew Nut and Mushroom
Wellington *vg n* 11.75
with butterbean mash, long stem
broccoli & rich vegetable gravy

Spiced Cauliflower and Butternut
Squash Falafel Bowl *vg* 10.95
Ancient grains, cauliflower cous cous,
kale, spring onion & pickled red onion
served with a turmeric & mint soy
yoghurt

Jackfruit Salad Bowl *vg n* 10.95
Smoked chilli jackfruit with mixed grains
& rice, edamame beans, red cabbage,
toasted cashew nuts, lettuce, mint &
lime soy yoghurt finished with a crispy
rice cracker

Dessert

Sticky Chocolate Pudding *vg n* 6.50
Drizzled with syrup, icing sugar &
hazelnut crumb, served with
a scoop of coconut ice cream



Frozen Amaretto Parfait *vg* 6.25
Served with shortbread crumb,
coconut flakes & raspberry sauce



Coconut Ice Cream or
Lemon Sorbet *vg* 4.95

In for Breakfast?

We've also created a delicious vegan
breakfast for you to enjoy this month!
Available until 11:30am

Bill's Vegan "Eggs" *vg* 9.25
Scrambled turmeric tofu on toasted
sourdough with avocado, mushrooms,
roasted tomato & seeds, served with
pickled red onion & a red pepper
tapenade



Follow us on instagram to find out more about our Veganuary competition 

v vegetarian vg vegan n nuts

Low & No Drinks Menu

Low & No Alcohol Cocktails

Æcorn Spritz *vg* 6.75

Æcorn dry aperitif, cloudy apple juice & Mediterranean rosemary, finished with elderflower tonic

Shrub It Off *vg* 6.75

Somerset raspberry, blackberry & honey shrub with raspberry syrup finished with lemonade

Virgin Mary 4.95

Spicy tomato juice & celery served with Bill's Hot & Fruity sauce

Blackberry & Lavender Cooler 4.50

Blackberry & lavender cordial, rhubarb purée & cloudy apple juice, finished with sparkling water

Pear and Ginger Cooler 4.50

Pear & ginger cordial mixed with cloudy apple juice, finished with sparkling water

Watermelon and Raspberry Cooler *vg* 4.50

Watermelon & raspberry juice, orange & Bill's pink lemonade

Ceder's Classic and Tonic *vg* 5.50

Non-alcoholic alt-gin spirit & tonic

Hayman's Small Gin, served with Fever-Tree Slimline Tonic *vg* 6.75

Cut down on alcohol without sacrificing on flavour. Each serve contains just 0.2 units of alcohol but still tastes like a full-flavour G&T.

Tiny Tom Collins 6.75

Hayman's Small Gin, blackberry syrup, lemon juice & soda

Rooting For You 6.75

Carrot, apple, orange & ginger juice, Somerset shrubs, pear & ginger cordial, finished with sparkling water

Low/ Non-Alcoholic Beer

BrewDog

Nanny State

330ml 0.5% 3.95

Peroni Libera

330ml 0.0% 3.95

Pressed Juices

Our special cold pressed juices are close to our greengrocer roots. Using 1/2 a kilo of fruit and veg in every glass. We hope you like them as much as we do!

Superboost *vg* 4.55

Strawberry, apple, mint & lemon

Heart Beet *vg* 4.55

Beetroot, apple, lemon & ginger

Golden Glow *vg* 4.55

Carrot, apple, orange & ginger

Supergreens *vg* 4.55

Kale, spinach, celery, romaine, cucumber, apple & lemon

Ginger Fireball Shot *vg* 3.25

Orange, lemon, ginger, cayenne, garlic & oregano shot

Soft Drinks

LA Brewery Ginger Kombucha 4.50

a naturally sparkling, living tea, with refreshing ginger and citrus notes