

Unwined

the unwined experience.

vegetarian menu

Experience the best of what our seasonal menu has to offer with this curated selection. Designed to be shared by the table, get the full experience with paired wines too!

parmesan beignet, lemon aioli

with 'Sofia Brescia Veneto frizzante' (sp,w)

burrata, honey, tomato granita, black olive

with Novas 'Stellar Selection' Riesling (w)

radicchio, asparagus, pickled spring veg salad

with Alvaro Castro 'Dao Branco' (w)

cured courgette bruschetta, preserved lemon, piquillo peppers

with Cuna de la Poesia Rosado (p)

fried globe artichoke, basil aioli

with Judith Beck 'Ink' Zweigelt (r)

salt baked heritage carrots, peanut satay sauce

with Ori Vin 'Mambo Mai Mai' orange Muscadell (o)

£30pp

wine pairing £29pp

min. 2 people

This is a set menu, we can make minor adjustments for dietary requirements.

Please let us know before ordering if you have any dietary requirements. Menu subject to change and availability. We will add a discretionary 12.5% service charge to your bill, 100% of all gratuities are shared by the team.

unwinedbars.co.uk | [@unwinedinwaterloo](https://www.instagram.com/unwinedinwaterloo)