



On the Rocks

Mumbles
Est. 2023



PLANT-BASED MENU



Starters

Mushroom and Crumbly Blue Arancini Balls served on a spicy Tomato
Sauce 8

Garlic and Wild Mushrooms & Cannellini Bean Puree
Bruschetta (VG,DF) 8

Mains

Spiced Cauliflower Florets with a Green Bean Puree served with
Chimichurri and a choice of Side V, GF 16

Watercress & Almond Pesto Linguine served with roasted Sun Blushed
Tomatoes and topped with toasted Almond Flakes.

Desserts

Blackcurrant Sorbet with a Pistachio Crumb, Fresh Figs, Mint and a
Citrus Blueberry Compote (GF) 9

Affogato served with a Plant based Vanilla Ice Cream and an optional shot
of Amaretto 8