

PROUD VEGANUARY PARTICIPANTS

UNITY DINER

Eat, Drink & Make a Difference

FOOD MENU



SMALL PLATES

tofish bites

7

indulge in our famous tofish bites – perfectly fried, bite-sized tofish with our legendary tartare sauce. crispy, flavourful and irresistible

(Gluten-free option available)

not suitable for EGG and MILK allergy sufferers due to manufacturing environment

crispy kofta balls

9

redefine meat lamb kofta balls served on red pepper hummus, pickled red onion and fresh herby zhoug

red pepper hummus and flatbread

8

bowl of homemade red pepper hummus served with warm flatbread

truffle bacon mac & cheese

8.50

classic macaroni and creamy cheese sauce with decadent crispy bacon lardons, topped with a spiced panko crust, baked to golden perfection & infused with trufflr oil

(Soy-free)

fried korean drumsticks

8

crispy chicken drumsticks coated in a bold gochujang sauce served with creamy aioli



LARGE PLATES

tofish and chips

18

indulge in our award-winning beer-battered tofish and chips - crispy, golden tofu served with mushy peas, chunky chips, and our legendary UD tartare sauce. or vegan twist on this classic dish is our best-seller!

(Gluten-free option available)

not suitable for EGG and MILK allergy sufferers due to manufacturing environment

pan seared cod

17

savour our award-winning vegan cod: pan-seared to perfection with a crispy skin, served with vibrant zhoug, new potatoes and seasonal greens

not suitable for EGG and MILK allergy sufferers due to manufacturing environment

(Gluten-free option available)

bbq tempeh

11

4 smokey tempeh ribs smothered in bbq sauce served with our in house jalapeno slaw and aioli

(Gluten-free option available)

chicken kale caesar salad

14

massaged kale bathed in our house-made Caesar dressing, complemented by juicy cherry tomatoes, pumpkin seed parmesan, crispy croutons and UD shredded chicken

(Gluten-free option available)

spam and apple salad

13

mixed leaves, rocket, endive tossed in a honey mustard dressing with red delicious apple slices, crumbled blue cheese and topped with omni pork spam slices



BURGERS



OG steak burger

16

two slices of Redefine steak served in a garlic butter-toasted brioche bun with aioli, chimmichurri, peppery rocket and beef tomato slice

smashed double bacon cheeseburger

14

2 crispy smashed beyond meat patties, served with bacon, lettuce, tomatoes, pickles, ketchup and mustard in a toasted brioche bun

(Gluten-free and Soy-free options available)

chick'n parm burger

14

heura chicken fillet tossed in marinara sauce topped with melty cheese served with basil mayo in a garlic butter toasted bun



SIDES

chimichurri new potatoes

6.50

pan-fried new potatoes, perfectly crisp, tossed in a vibrant and aromatic herby chimichurri rub.

(Gluten-free)

garlic greens

7.50

garlicky pan-fried kale, tenderstem and a charred baby gem heart - bursting with robust garlic flavour

(Gluten-free)

flatbread

2

freshly warmed on our grill and lightly brushed with garlic butter

chunky fries

4

triple-cooked, thick-cut chips, meticulously tossed in a fragrant rosemary-infused salt

(Gluten-free option available)

add aioli for 50p

super cheesy fries

6

triple-cooked thick-cut chips, drenched in our melty trio of cheese

(Gluten-free option available)



3D STEAK HOUSE

Redefine Meat is only available at a handful of restaurants in London, including here at Unity Diner. Redefine Meat's 3D printed steak has been featured in media across the world due to it's mind-blowing realistic texture and taste. The 'new meat' steak is considered the "holy grail" of the plant-based industry.



39G OF PROTEIN PER PORTION
AVAILABLE NOW

- saucés**
- peppercorn
- mushroom

5oz flank steak & chips 28
pan-fried 3D-printed flank steak paired with our renowned triple-cooked chunky chips, buttery garden dpeas, and your choice of sauce

5oz flank steak & potatoes 28
3d-printed prime flank steak, elegantly presented with confit jersey potatoes. Accompanied by sautéed garlic greens and enhanced with a sauce of your choice





SWEETS

ice cream waffles

hot belgian waffles served with luscious biscuits crumbs and ice cream on top

8

salted caramel brownie

homemade chocolate brownie, generously topped with salted caramel drizzle and a sprinkle of flaky maldon salt, accompanied with coconut ice cream

(Gluten-free)

7

vanilla creme brulee

rich, creamy vanilla crème brulee

7

HOT & ICED DRINKS



double espresso	2.50
americano	2.90
flat white	3.75
latte	3.75
cappuccino	3.75
mocha	3.75
matcha latte	3.75
spiced chai latte	3.75
tumeric & honeycomb latte	4
hot chocolate	4
red velvet latte	3.75

served with oat milk

*please ask if you wish to have another choice of plant milk - options include **soy, oat, coconut***

syrops: **+30p**

hazelnut, honeycomb, pumpkin spice, english toffee, caramel or vanilla

tea **2.50**

everyday brew, lemon & ginger, peppermint, jasmine, superfruit, chamomile, earl grey, honeybush & rooibos & green tea



SOFT DRINKS



flavoured lemonade

4

elderflower, passion fruit, peach, pineapple, watermelon, raspberry, mango

juice

3.50

orange, apple, pineapple, grapefruit

soft drinks

3

cola, diet cola, lemonade

water

1.50

still, sparkling



SIGNATURE MOCKTAILS



8.50
each

vegan propaganda ✨

coconut water, green apple, lime, aquafaba

piers morgan's tears ✨

0% gin, orange, pea flower, peach, lime, tonic

simple rupert ✨

passionfruit, lime, rosemary, elderflower kombucha

bitter joy ✨

0% gin, orange, lemon, sugar, vegan campari, lemonade

golden spiced mojito ✨

0% golden spiced spirit, mint, lime, sugar, soda

milky way ✨

0% spiced spirit, tiramisu syrup, coffee, soya milk

SIGNATURE COCKTAILS



12
each

vegan propaganda 2.0 ✦✦

coconut rum, melon liqueur,
lime juice, aquafaba

piers morgan's tears ✦✦

gin, cointreau, pea flower, peach, lime, tonic

secret garden

gin, aperol, elderflower, lemon, rosemary

love triangle

white rum, tiramisu syrup, coffee, soya milk

electric iced tea

white rum, gin, tequila, vanilla vodka, pea flower
lemonade, peach, raspberry, lemon

CLASSIC COCKTAILS



10
each

manhattan

whiskey, sweet vermouth, angostura bitters

french martini

(espresso martini still available on request)

vodka, creme de mure, pineapple, raspberries

mai tai

white rum, dark rum, almond syrup, triple sec, lime

negroni

gin, sweet vermouth, vegan campari

margarita *(make it spicy)*

tequila, lime, cointreau

your choice mojito

white rum, mint, lime, soda, your choice of flavour
(classic, strawberry, raspberry, mango, peach,
watermelon, passionfruit)

porn star martini

vanilla vodka, passion fruit liqueur, passion fruit puree,
lime, vanilla, prosecco

bramble

gin, creme de mure, lemon, sugar

WINE



wild thing merlot

wild thing sauvignon blanc

wild thing rosé

by buying wild thing wine you support the born free foundation, a charity working worldwide to save the lives of wild & endangered animals

6
125ml

6.75
175ml

7.75
250ml

24
bottle

BUBBLES

wild thing prosecco

125ml **6.50**
bottle **24**

champagne

bottle **45**

ORGANIC KOMBUCHA

WINE-STYLE

rose blush

white

glass **5**
bottle **16**



BOTTLES



tidal save session IPA **5.50**

bombardment of citrus flavours with American hops and a strong malt base

two degrees craft lager **5.50**

unfiltered pale lager made with british malt, crisp and refreshing, grassy, piney hints & well balanced sweetness

THIS BEER FIGHTS CLIMATE CHANGE

2.5% of the sales of this lager beer goes to support Soil association UK and The Climate Coalition via Work for Good

corona extra beer **4.50**

lucky saint alcohol-free beer **5**

CIDER

unity pear & nettle **5.50**

pear cider infused with nettle & elderflower
a harmonious medium sweet floral taste

henderson's **5.50**

a rustic yet refined traditional cider, bursting with a taste of fresh rhubarb

yowler **5.50**

dark & fruity sparkling apple cider

DRAUGHT

posh lager **1/2 pint 3.50**

a crispyboi classic - All British Lager.

pint 6.50

the premium craft brew from

Forest Road brewery



UNITY DINER



Please see your server to order

PLEASE NOTE

12.5% discretionary service charge is added to your bill. Currently this is split between our lovely staff and also goes towards Surge Sanctuary + our operational costs from recovering from the pandemic.

ALLERGY NOTICE

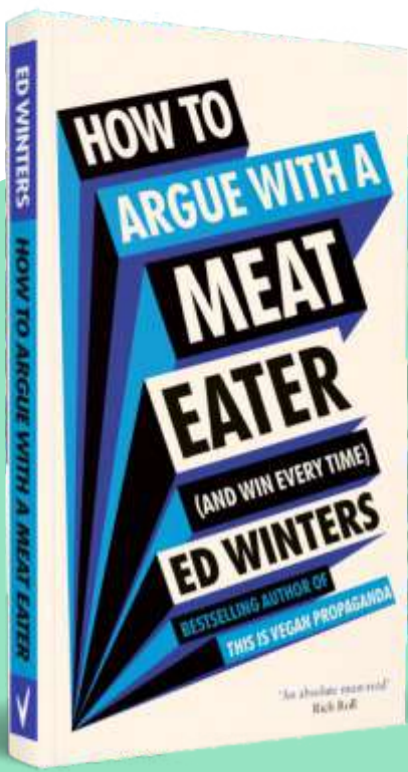
If you have an allergy it is essential we are made aware of it before you order, please always ensure that you speak to your server.

If the allergy is life threatening you must be carrying an EPI pen and liaise with our manager. You should only order from the allergen menu but still be aware that there is still a risk of cross contamination.

We take all reasonable precautions to prevent cross contamination in the kitchen but we do not have a dedicated preparation area in our kitchen/bar for nut-free or gluten-free food.

Our products are 100% plant-based and vegan but some are manufactured in a facility that handles whey protein (milk) and we are unable to guarantee the absence of this allergen, or any others, such as nuts, in our menu.

**Please inform us if you have any allergens
or intolerances when you place your order!**



Ed Winter's new book

Now available!

How to Argue With a Meat Eater will teach you to not only become a skilled debater, sharing the secrets of renowned vegan educator Ed Winters, but it will arm you with powerful facts and insights that will give pause to even the most devout meat eater.



This is Vegan Propaganda

Hardback

"This is vegan propaganda and other lies the meat industry tells you"

Available to buy from your server

£14.99



@tallys_art



@TALLYS_ART has collaborated with SURGE Sanctuary to create a painting of some of the beautiful residents who live there, free from harm.

All prints are packaged in eco-friendly packaging and each sale supports the artist and Surge Sanctuary.

A3 Fine Art Prints

Unframed £25

Framed £35

Available to buy from your server



Surge Sanctuary Calendar 2024

All profits go to The Surge Sanctuary CIC



£9.99

Available to buy from your server



UNITY
DINER



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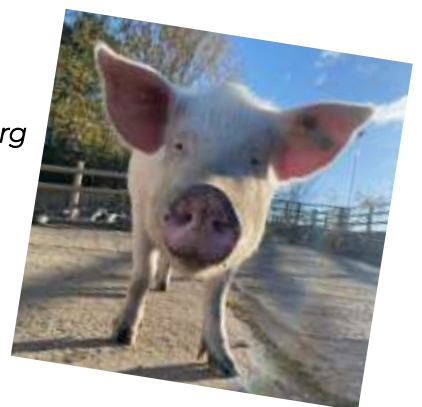
Thank you so much for choosing to eat at Unity Diner and for supporting our mission of creating a more compassionate world for animals.

*The profits from Unity Diner support the running costs of an 18 acre animal sanctuary here in the UK that is home to over 150 rescued animals, including **Eric, Matilda!***



SURGE SANCTUARY CIC.
Registered non-profit organisation | 13091185
www.surgesanctuary.org | hello@surgesanctuary.org

 @thesurgesanctuary



FROM ALL OUR TEAM

Thank You
x