



Mains

Stuffed portobello mushroom with sweet potato, fine beans and pesto (GF, N) £11.95

Portobello mushroom stuffed with feta, sun dried tomatoes and pine nuts with sweet potato wedges, fine beans with a pesto sauce topped with crème fraiche

Wild mushroom rosti (GF) £11.45

Wild mushroom duxelles on crispy potato rosti served with seasonal greens, vichy carrots, maple roasted chicory, poached egg and hollandaise sauce

Food for friends mezze for two £22.95

- Sundried tomato and basil falafels (V, GF)
- Roasted aubergine with sweet tomato and marsala wine sauce topped with parmesan (GF)
- Roasted sweet peppers stuffed with herbed cous cous, dried fruits and toasted flaked almonds topped with warm goat's cheese (VO, N)
- Roasted courgettes stuffed with feta, sun-dried tomatoes and pine nuts (GF)
- Micro herb, leaves and edible flower salad with olive oil and lemon dressing (V)

All served with lemon aioli, houmous, basil and chilli labne and warm pitta (GO, S, N)

Butternut squash filo parcel (V, N, S) £10.95

Filo parcel with roasted butternut, cashew nuts, spinach and caramelised onion on a mandarin and mango salad with mirin and chilli dressing

Crispy arancini (N) £11.95

Porcini and blue cheese stuffed risotto cake on a pumpkin, parmesan and lentil galette served with a beetroot and chilli jam and a pumpkin seed oil dressing

Sweet potato and coconut curry (VO, GF, N) £10.95

Roasted sweet potato, butternut squash, cashew and coconut curry with herbed spinach brown basmati pilaf, cucumber raita and spicy vegetable crisps

V vegan / GF gluten free / N contains nuts / VO vegan option / GO gluten free option / S contain sesame seeds