

Monday - Friday I 11:00am - 9pm Sunday I 5pm - 9pm

3-course set menu £29.50 per person

## **SNACKS**

#### **FLATBREAD** 9.5

za'atar, guacamole, tahini

#### **CHOOSE ONE FROM EACH SECTION**

**QUINOA PROTEIN BOWL** @ (?)

CELERIAC & PEAR SOUP @ (1)

toasted almonds, nutritional yeast, kale bhaji

pumpkin, kale, mung bean

## **ROASTED PORTOBELLO MUSHROOMS 3**

butter bean hummus, vegan 'Nduja, marinated chickpeas

**ROASTED WINTER CABBAGE ⊘** kimchi, puffed rice, cashew cream

AUBERGINE MILANESE 🕢 ⑧

chermoula, marinated Datterini tomatoes, wild rocket

## **SALMON FILLET**

warm bulgur wheat salad, pearl barley, pomegranate, dill, olive oil, kale pesto

### **DESSERT**

**APPLE & BLUEBERRY CRUMBLE (7)** crème anglaise

CARAMELISED BANANA BREAD 🕢

ICE CREAM OR SORBET (?) (3) (4)

daily selection

burnt banana, coconut cream

# **SIDES**

**HONEY BAKED CARROTS** ③ ③ 7 almonds, greek yoghurt, salsa verde

FRENCH FRIES @ \$ 6

**TENDERSTEM BROCCOLI ⊘ ③** 6

hummus, chilli crunch

Head Chef Jessica Luis

Gluten Free Vegetarian (Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 12.5% service charge will be added to the bill.