

mallow

taste of mallow dinner

42 per person | for 2 people minimum | daily from 3pm enjoy a selection of sharing dishes from across the menu, a culinary journey crafted by our chefs

flatbread:

tempered curry leaf oil

garden pickles:

crunchy aromatic seasonal vegetables

white bean confit garlic hummus:

citrus almond pesto

sweet potato pepper mojo:

smoky salsa macha, candied quinoa

fennel citrus salad:

bitter leaves, caper bagna càuda, fried capers

root chop croquettes:

lime pickle mayonnaise, szechuan ketchup

black sesame shiitake toast:

charcoal brioche, cranberry sweet & sour dressing

pan-fried dumplings:

crispy green chilli oil, black vinegar

pakora masala:

mildly spiced tomato & potato curry, okra, winter green parsnip fritters

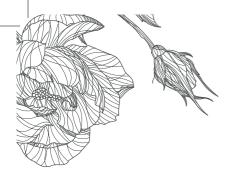
chive pea pilau rice

dahl tarka:

buttery urid dahl, achari chilli temper oil

chocolate cherry tahini truffles





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chocolate cherry tahini truffles

all our dishes are plant-based. not all ingredients are listed on the menu. scan the qr code for full allergen information. there may be a risk that traces of all allergens can be found in any dish. an optional service charge of 12.5% will be added to your bill for the benefit of all our staff.



