

# Dinner Menu

Our main aim is to take the plant to the plate in as few steps as possible. Our menu is dictated by the seasons with each dish celebrating a specific vegetable in all its glory. Flavours and techniques from different cultures are applied to low intervention seasonal vegetables to create exciting and interesting dishes for your enjoyment.

As standard our dishes are plant based & gluten free unless stated with a G.

## Nibbles

HARISSA FOCACCIA (G)	£7
Trio of harissa and smoked paprika focaccia with a trio of accompanying seasonal dips	
ROSEMARY PANISSE (S)(N)	£6
Seasoned with rosemary lemon and garlic and served with romesco and an ajo blanco	
BOTANIQUE OLIVES	£5
A mix of Kalamata and Nocellara olives marinated in citrus and rosemary olive oil	
NUTS (N)(Se)	£5
A selection of nuts roasted in maple and zaatar	

## SMALL PLATES

AUBERGINE (GFO)(S)	£12
Aubergine tartare with a beetroot and miso puree and lemon and cumin crisp	
HERITAGE TOMATOES (S)	£11
Heritage tomatoes with a basil, cucumber and caper salad, herb labneh and black olive tapenade	
SWEETCORN	£9
Griddled Sweetcorn with a black lime and chilli butter, corn fritter and corn and jalapeno cream	
FENNEL (S)	£9
Black olive roasted fennel with a fennel and preserved lemon crema, pickled fennel and lemon and chives	
SWEET POTATO (S)	£10
Harissa roasted sweet potato with five spiced beluga lentils, oat crème fraîche pickled chillis and sweet potato crisps	
HERITAGE BEETROOT (S)	£9
Roasted and candied heritage beetroot with soy ricotta and burnt onion oil	
OYSTER MUSHROOMS (GFO)(S)(Se)	£13
Shallot and miso puree, black sesame paste, asparagus and chilli oil	
TENDERSTEM BROCCOLI (N)(S)	£10
Griddled tenderstem broccoli with a Caesar dressing, cashew parmesan and tofu croutons	

## SIDES

NEW POTATOES (N)(S)	£6
Crushed new potatoes with ajo blanco and crispy sage	
TRIPLE COOKED CHIPS	£5
Triple cooked chips with cacio e pepe and basil aioli	
SEASONAL GREENS	£5
A selection of seasonal greens with a black lime and chilli butter	
HERB SALAD (S)	£5
A selection of fresh and vibrant herbs mixed with local leaves and toasted tamari seeds	

We cannot guarantee the absence of any traces of nuts or other allergens

Please advise a member of staff if you have any dietary requirements

(N)/(NFO) – Nuts/Nut free option, (G)/(NGO) – Gluten/ Gluten free option, (S) – Soy (Se) – Sesame

Please be advised that an optional 10% service charge is automatically included in your total