

mallow

market menu

enjoy a handpicked selection of
sharing dishes from across the menu

lunch 38 / dinner 42 (per person) / for 2 people minimum

add any dessert 6

pita 3 (each)

wildfarmed sourdough 4.5

olive pickle mix 4

padron pepper skewer, romesco 4 (each)

hummus, salsa verde, chickpeas, fried capers 8.5

burnt courgette, tomatillo, yoghurt, pine nuts 9

charred leek bharta, raita, cashew, sev 9

escalivada, roast romano pepper aubergine & onion, kalamata olives, paprika oil 10

mojo rojo croquettes, peperonata, aioli 9

swede & potato hash browns, red onion jam, horseradish aioli 11.5

wild mushroom ravioli, leek fricassee, sage butter, pink peppercorn 14.5

rocket blistered grape salad, fennel, french beans, smoked almonds, bagna cauda 12

fritto misto, artichoke, tenderstem broccoli, courgette, broad beans, lemon mayonnaise 16.5

roast aubergine, tahini yoghurt, sour cherry harissa, ezme 19

kashmiri gobi, roast cauliflower, moilee curry, cherry tomato sambol 19.5

strawberry heirloom tomato fattoush, za'atar, basil, labneh 19.5

oyster mushroom braised onion skewer, green chilli zhoug, red pepper cream,
spinach cucumber borani, pistachio dukkah 19.5

recommended with saffron carrot pilau, apricot, almonds, pomegranate 9 / 12

smashed potatoes, lemon mayonnaise, salsa verde 10 • fragrant basmati rice 4.5 •

rosemary salt fries 4.5 • tenderstem broccoli, caper butter, fried garlic 9

mallow chick+n burger 20

fried chick+n in toasted brioche bun with saffron aioli, norma relish, rocket, grated parmesan,
served with lemon macerated fennel, salsa verde & rosemary salt fries

all our dishes & drinks are plant-based. we request guests to inform us of any allergies. as much
as we strive to prevent cross-contamination, traces of allergens may be present. since everything
is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas.
a 12.5% discretionary service charge will be added to your bill to support our staff.

