

mallow

wine flight

enjoy a curated selection of
3 beautifully crafted wines,
each chosen to complement
your experience

each pour is 75ml

£14 with the market menu

market menu dinner

enjoy a handpicked selection of
sharing dishes from across the menu

olive pickle mix

charred leek **bharta**, raita, cashew, sev

hummus, salsa verde, chickpeas, fried capers

pita

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

mojo rojo croquettes, peperonata, aioli

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

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

saffron carrot pilau, apricot, almonds, pomegranate

smashed potatoes, lemon mayonnaise, salsa verde

42 per person, *for 2 people minimum*

add any dessert 6

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market menu lunch

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charred leek **bharta**, raita, cashew, sev

hummus, salsa verde, chickpeas, fried capers

pita

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

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

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

roast aubergine, tahini yoghurt, sour cherry harissa, ezme

saffron carrot pilau, apricot, almonds, pomegranate

38 per person, *for 2 people minimum*

add any dessert 6

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.

