

Appetisers

southern fried strips & salad 🥑

crumbed southern fried soy pieces and toasted pecan salad

aubergine scallops (GF)

made from baby aubergines, marinated with miso glaze on a bed of parsnip puree

Starters

kebab in lettuce cups (GF)

marinated grilled soy cups with onion, tomato, herbs & apricot

arancini balls

cheesy risotto balls coated in golden breadcrumbs with a marinara sauce

baked shamembert (for two to share) (GFO) 🥑

whole honestly tasty shamembert baked in garlic & rosemary with olive bread to dip

Mains

oyster mushroom steak (GF)

amazing, marinated oyster mushrooms steak, with herb infused roast potatoes and broccoli with sesame seeds

massaman curry (GF) 🥑

a rich Thai curry and jasmine rice, It's a fusion of flavours made with jackfruit, sweet potato, vegetables, lemongrass, ginger, peanuts, lime leaves and coconut

fettucine 'alla puttanesca'

fresh house-made fettucine in the Italian way, with capers, chilli flakes, kalamata olives and tomatoes

superseder burger (GFO) 🥑 (in cheeses)

perfectly grilled beyond meat patty, lettuce tomato, gherkins in a brioche bun with choice of cheese (gouda, insteddah cheddah, shamembert, veganzola) and sauce (supplant, bacon & cheese, or hot mango scotch bonnet) - served with fries & salad

Desserts

biscoff lemon cheesecake

lotus biscoff base, lemon & cream cheese filling, and a drizzle of biscoff sauce

orange chocolate mousse cake (GF)

dark choc mousse on top of an orange-infused biscuit base, berry jus, orange slices

crème brûlée (GF)

a silky, smooth vanilla custard with a crunchy caramalised top