

# The Apple Tree

## Small Plates Menu

All dishes are vegan, unless marked otherwise.

### Bites

<b>House Pickles</b>	£3
Home fermented carrot, radish, red and white cabbage	
<b>Almonds and Olives</b>	£4
Salted Marcona almonds and Queen olives	
<b>Pan con Tomate</b>	£3
Toasted ciabatta rubbed with tomato and garlic	
<b>Seitan al Inferno</b>	£4
Chorizo spiced seitan flambéed in brandy	
<b>Spanish Garbanzo Tortilla</b>	£4
Caramelised potatoes and onions in a gram flour omelette with lashings of extra virgin olive oil	
<b>Truffled Triple Mushroom Croquettes</b>	£5
Porcini, shiitake and chestnut mushroom and truffle with garlic aioli	
<b>Brave Potatoes / Really Brave Potatoes / Stupid Potatoes</b>	£4
Homemade chips, with aioli and bravas sauce, choose your level of spice...	

### Cold

<b>Cashew Burratina (vg) / Burratina (v)</b>	£6 / £8
Homemade soft cashew cheese (vg) or classic creamy mozzarella ball (v) with heritage tomatoes, sardinian flatbread and basil	
<b>Seasonal Beets</b>	£5
Roast rainbow beets, homemade almond feta, watercress, apple balsamic	

### Hot

<b>Rainbow Sliders</b>	£11 for 3 / £4 each
Blackbean and sweet potato in pink brioche, pulled jackfruit and avocado in white brioche, vegan cheese burger in charcoal brioche	
<b>To'fish n' Chips</b>	£6
Crisp kelp tofu with homemade chips, smashed peas and pink onions	
<b>Sticky Black Chicken (m)</b>	£7
Sutton Hoo chicken drumsticks in a sticky honey balsamic reduction	
<b>Aubergine Cashew Parmigiana</b>	£6
Aubergine layered with cashew cream and tomato marinara and a sprinkle of cashew parmesan	
<b>Cobnut Korma</b>	£6
Pumpkin and spinach in a spiced roast hazelnut cream with wild rice and tomato sambal	

The majority of our dishes use only plant-based ingredients. In a reversal of traditional menus, we're offering a wider range of choices for vegans and vegetarians, while not excluding our meat-eating friends. With our new menu we hope to share with you the variety and tastiness of non-meat dishes and we would value your feedback. Our meat and dairy options are thoughtfully sourced from higher welfare suppliers: Albion Fine Foods and Sutton Hoo Chicken.

At The Apple Tree, we encourage everyone to be open to all kinds of new experiences!

A discretionary 12.5% service charge will be added to your food order.

## Desserts

<b>Almond Crème Brûlée</b>	<b>£5</b>
Soft set almond cream with a caramelised sugar crust	
<b>Eton is a Mess</b>	<b>£5</b>
Strawberries, aquafaba meringues, whipped soya cream	
<b>Mango and Coconut “Cheese” Cake</b>	<b>£5</b>
Ginger nut crumble base, coconut and mango mousse, topped with passionfruit	
<b>Chocolate Torte</b>	<b>£6</b>
Soft chocolate torte with pistachio and plant based ice cream	
<b>Cheese Board (v or vg)</b>	<b>£8</b>
Selection of British cheeses or plant based cheeses served with membrillo, pickle, crackers and grapes	