

SET MENU

Canal-side evenings at Grow

Grow's spice trail inspired menu is a modern take on rural cuisine from the middle east, with an emphasis on sustainability.

Our menu is primarily plant-led and we use small independent businesses who share our values.

We pride ourselves in operating ethically. Our team is paid a minimum of London living wage.

This menu is a set menu available for preorder only. unfortunately we cannot make any substitutions or cater for dietary requirements at this time.

Please note menu is subject to change depending on availability

DRINK AND SNACK ON ARRIVAL

glass of organic prosecco
OR Signature Brew IPA

Broad bean & dill hummus, radishes
& crispy chickpeas

FOR MAIN

CHOICE OF EITHER:

Two grilled pita breads with grilled free range chicken shawarma & whipped tahini
(meat option)

OR

Two grilled pita breads with marinated aubergine, baba ghanoush & whipped tahini

With cracked wheat & parsley salad, broad bean & dill hummus, burnt tomato ezme, marinated feta (vegan feta option) & pickles

(Vegetarian and vegan option)



GROW