

DINNER MENU

STARTERS

- Spiced carrot & pumpkin soup, chermoula VG 159 kcal
- Charcoal roasted cauliflower, miso, vegan almond ricotta, chilli VG 444 kcal
- Burrata, roasted crown prince squash, pine nuts, balsamic 431 kcal
- Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds 522 kcal

MAINS

- Lamb shank tagine, Moroccan spice, quinoa, apricot, almonds 965 kcal
- Blackened cajun spice salmon burrito, tomatillo salsa, slaw, guacamole, flour tortilla 832 kcal
- Smoked aubergine paella, red pepper, okra, pil pil VG 230 kcal
- Thai green curry, aubergine, peppers, baby corn (Chicken 793 kcal or Aubergine VG 417 kcal)

SIDES

- Chive mashed potato V 255 kcal
- Chargrilled tenderstem broccoli, pil pil VG 272 kcal
- Chips, Parmesan & truffle oil 670 kcal
- Coleslaw, chipotle mayonnaise 280 kcal