

# A LA CARTE MENU

All our dishes are made in-house and served as soon as they're ready. Some items may be served sharing-style to save table space. We recommend at least three dishes per person, excluding dessert.



## EDENS AWAKENING

All £5

Eggs Benedict/Royal

French toast, rhubarb jam, orange yoghurt

Vegan Greek yoghurt, granola, strawberries and lavender

Hummus, poached egg, harissa oil, sun-dried tomatoes and flatbread

Grilled Mackerel, gazpacho, honey melon, chilli oil

## SMALL TEMPTATIONS

Orange lamb barbacoa Bao Buns £7

Vietnamese style Pulled pork spring roll, £5

Lamb Kofte, labneh, herb salad, flatbread £7

Grilled prawns in chorizo sauce £9

Nduja croquettes with wild garlic mayo and chorizo crumble £5

Bone-marrow croquettes topped with crispy bacon crumble £5

## GARDEN OF DELIGHT

£5 Small/ £9 Medium

Roasted pumpkin, whipped goats' cheese, radicchio, spicy seeds

Mexican Bean Salad

Thai Green Papaya Salad

Pulse salad

Wholesome Grain Salad

Roasted Chickpea Kale Salad with Tahini Dressing

Cannelloni Bean Stew, Fried Parsnip crisps, Parsley Oil

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## FORBIDDEN FEAST

- Grilled cod, smoked peas, mash, beurre Blanc, mint, £15
- Fresh Spaghetti, carbonara made of smoked egg yolks and pancetta £12
- Cauliflower steak, tabouleh, fermented cayenne pepper sauce, smoked yoghurt sauce, crispy chick peas £12
- Chinese Sea-salt Aubergine and Tofu Stir-fry £12
- Pot au feu - Clay pot Beef Cheek Stew £16
- Quartered Roasted Poussin £14
- Roasted Lamb Rump £16
- Pulled Jackfruit Bap £11
- Hungarian "Bogracs". (a cauldron like pot over fire, ask for today's flavour) £14
- Pork belly (Braised and smoked and grilled) with roast pepper sauce, £14
- Grilled BBQ Beef spare ribs £16
- Smoked duck, Avocado and Cucumber Wrap £15

## DIVINE SIDES

- Baked Parmesan Pumpkin Fries | Wholefully £5
- House pickles and ferments £3
- Sweet Potatoes Loaded Fries £7
- Roasted Bone Marrow with parsley £8
- French Fries £3

## SWEET & WICKED

- Banana parfait with salted caramel, roasted white chocolate cream, sweet and salty cashews, milk chocolate shard
- Sticky scotch-toffee pudding and smoked vanilla ice-cream
- Custard , strawberry and Basil Jelly tart
- Sea-buckthorn soft filled Dark Chocolate cake
- Pineapple Tart Tatin