



# MAIN MENU

Creamy Jalapeño hummus with fried blue-corn tortillas  
dusted in chilli-lime salt (ng) £9

British quinoa tabbouleh with winter roots, pomegranate,  
orange & balsamic pearls (ng) £8

Wild mushroom pâté spiked with brandy, thyme & roasted  
walnuts, with olive-oil crispbread £9

Purple-sprouting broccoli with salsa macha (toasted  
Mexican chillies, peanuts, sesame & garlic) (ng) £9

Sticky maple smoked shiitake mushrooms with whipped  
cashew cheese & kale crisps (ng) £11

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Seared Lion's Mane fillet with brown butter potato &  
butterbean puree, creamy Guinness sauce and charred  
black pepper cabbage £27

Roasted tofu skewers with butter curry sauce, fragrant  
basmati, pink onion pickle & burnt lemon (ng) £23

Macaroni bake made with a cheesy sweet potato  
sauce, with smoky pit beans, crunchy garlic &  
herb crumb & kale crisps £18

Roasted cauliflower with whipped cashew  
cheese, British quinoa tabbouleh with winter  
roots, pomegranate, orange & balsamic pearls  
(ng) £19