



**TWO COURSES £18.85**

Promotion running from *Wednesday July 6th*

PLANTYFUL MENU

SERVED FROM **12PM TO 6PM**

## **MORE VEG FOR LESS WEDGE, TO PRESERVE YOUR POCKET**

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### **TO START :**

**Deep Fried Sweetcorn Cakes** (v / ng) - Topped with avocado, and chilli chelly jelly, served with jalapeno corn cream and a gazpacho salad of fresh tomatoes, cucumbers, red onions, finished with rocket, a splash of fresh and zesty oregano coriander and lime mojo.

**Seared Oyster Mushroom Scallop** (v / ng) - Steeped in beefy tea, served with a fresh pea cream barley orzotto and lemon cream, finished with Roscoff pickled onion, fennel oil, fresh peppery watercress.

**KareKatsu Smoked Tofu** (v / ng) - Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, smashed cucumber, crispy onions, and rice puffs served with a sesame ginger dressed salad of carrot and khol rabi, tangy edamame, wasabi cashew yuzu pesto.

### **TO FINISH :**

**Terry Berry Brûlée** - Lemon verbena scented crème brûlée served with fresh and tisane-soaked strawberries, lavender shorty and lumpy bumpy ice berries.

**Churros** (v) - Cinnamon sugar spice dusted doughnut straws served with vodka cherries, warm chocolate and salt caramel dunk. Finished with extra brute cocoa powder.

**Sorbets** (v / ngc) - Our house-made sorbets garnished with a matching sweet something. Please ask your server what we are showcasing today.