

Salads May 2025

Roasted new potato, with wild garlic mayonnaise, pickled shallots and pangritata 9.00 (v) Roasted aubergine with ezme, lemon labneh and roasted pine nuts 9.00 (v) Cabbage slaw with salsa roja, tahini dressing, roasted pumpkin seeds and roasted peanuts 9.00 (ve)

Sandwiches

Chopped egg mayonnaise and cheese on focaccia 6.50 (v) Chopped egg mayonnaise with bacon on focaccia 8.00 (df) Chopped egg mayonnaise and smoked salmon on white sourdough 10.50 (df) Chopped egg mayonnaise with avocado on sourdough 7.50 (v) Jerk chicken with red cabbage slaw on focaccia 8.00 (df) B.L.T with mayonnaise on sourdough 8.00 (df) Smoked salmon with cream cheese on sourdough 9.50 Jambon beurre on baguette 6.50 Roast chicken salad with ranch dressing on sourdough 8.00 Coronation chicken on sourdough 7.50 (df) Marinated aubergine with tahini slaw on focaccia 7.50 (ve) Tuna mayonnaise with pickled cucumbers on sourdough 7.50 (df)

Mini bites and dips

Labneh dip with confit garlic and chilli oil (v) £8 per portion White bean dip with herb oil (ve) £8 per portion Tricolour of hummus: Beetroot hummus, Carrot hummus, and Pea and mint hummus (ve) £8 each or £20 for the trio Whipped feta dip with toasted pine nut (v) £8 per portion

> Spiced pork sausage roll £9, mini £6 Vegetarian mushroom roll (v) £8, mini £5

> > Mini quiche (v) £4.5

Mini galette (v) £5 Mini savoury danish (v) £4

Two slices of sourdough (ve) £2 Bite size focaccia (ve) £2 Baguette half (ve) £2

Meat and fish

(market price on request)

Whole roasted side of salmon Slow roasted spiced lamb shoulder Whole roasted lemon and herb chicken

Vegan/ Vegetarian mains

3.5" Individual seasonal vegetarian quiche £6 (v) 12" Seasonal vegetarian quiche £35 (v)
Whole roasted spiced cauliflower with tahini sauce £24 (ve) 12" Seasonal vegetarian galette £35 (v)

Allergy information provided upon request. All food is prepared in a kitchen that handles allergens.