

## Dinner (18.00 – 22.00)

# Appetisers and Sharing

**Sourdough** | kalamata olive oil 6,00

Mixed nuts | Bella di Cerignola olives 7,50

Panisse | vadouvan spiced chickpea fries | lime aioli | ghoa cress 9,00

Parsnip Dip | flatbread | hemp seed dukkah | harissa oil 8,00

### Starters

Celeriac and Pear Soup | toasted walnut | smoked paprika | truffle oil 8,50

Winter Salad | smoked tofu | roasted baby carrot | no goats cheese | walnut 9,50

#### Mains

Mushroom and Lentil Pie | mashed potato | roasted baby vegetables | porcini jus 16,00
Macaroni Cheese | brussel sprouts | crispy sage and onion | no bacon 15,00
Butternut Squash Risotto | vegan merguez sausage | wild spinach 17,50
Red Curry | tofu | baby corn | haricot vert | red pepper | wholegrain rice 16,50
Caesar Salad | breaded no chicken | no bacon | no parmesan | romaine 15,00

#### Sides

Mixed salad | citrus dressing 5,50

Fries ('Friethoes') or Sweet Potato Fries 4,50

Our menu is 100% plant based, our dishes are made fresh daily in house Please let us know if you have any food allergies



## **Burgers**

MD Cheeseburger | seitan patty | tomato | pickles | red onion | housemade mayo 17,00 (choice of fries or sweet potato fries with housemade mayo)

**Kimchi Burger** | *no* chicken burger | kimchi | sesame lime mayo | furikaki 17,00 (choice of fries or sweet potato fries with housemade mayo)

## <u>Dessert</u>

Chai Crème Brulée (gf) 8.00

Ice Cream Sandwich | hazelnut gelato | choc chip cookie | tahini caramel 8.00

'Massimo' gelato 2 scoops (gf) 6,00

Cheese Plate | 3 cheeses (gfo) 12,50

**Cake!** 5,00

please ask for our daily choices