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<br>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)

Dessert

## Chai Crème Brulée (gf) <br> 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

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