
Starters

Faux Gras in a Jar 7,00
with Fort Negen sourdough toasts

Sundried Tomato and Almond Dip 8.00
with rose harissa, goha cress and flaky flatbread

King Oyster Scallops 9,00
with asparagus, garden pea, 'chorizo' crumb, hollandaise and seaweed caviar

Mains

Brinjal Makhani 16.00
butter curry with heirloom aubergines, plant paneer, whipped coconut cream
brown butter, toasted nigella seeds and paratha flatbread

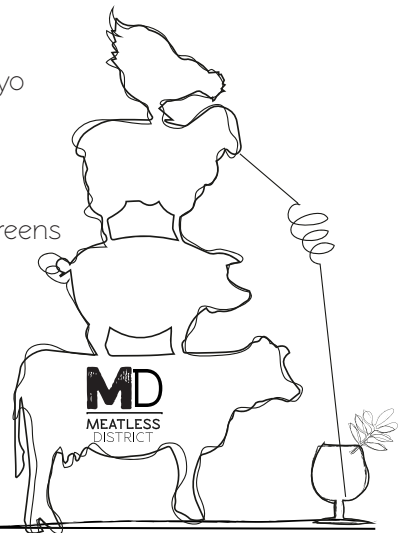
Courgette, 'Feta' and Hazelnut Salad 12.50
with millet, baby leaves, dill, mint and preserved lemon dressing

MD Caesar 15.00
with pan-fried 'chicken,' bacon bits, crispy sesame kale, thyme croutons and no Parmesan
served with MD Caesar Dressing

Ultimate no Cheeseburger 13,50
pea protein pattie on a bun with Max & Bien Fondue sauce
pickled gherkin, grilled red onion, vine tomato and MD chipotle burger sauce

no Chicken Sandwich 13,00
crunchy coated soy 'chicken' on a bun with Oh Na Mi kimchi
purple hispi slaw, in-house bbq sauce and MD sesame lime mayo

Rainbow Burger 13,00
beetroot and carrot pattie on a bun with broccomole, sprouting greens
carrot ribbons, rocket and MD mayo



Sides

Hand-cut Fries with MD mayo 4,00
Sweet Potato Fries with MD mayo 4,00
Side Salad 4,00

Dessert

Triple Chocolate Cake 5,50
house-made with white chocolate and Belgian dark chocolate sauce

Rhubarb and Custard Eton Mess 8,00
with strawberries, cardamom creme anglaise and hibiscus meringue

Peach Melba Cheesecake 6,00
house-made peach cheesecake with raspberry, coulis and pecan crumb base

Apple Crumble Pie 6,00
house-made with vanilla ice cream

