





FOOD


Mains / allergens // price

Aromatic coconut laksa w/ fried tempeh, roasted sweet potato, green beans, lime, beansprouts, crispy shallots & rice noodles / *soya* // £7.50

Cashew & quinoa kofta, slow cooked tomato sauce, Arabic salad, Egyptian mint & sumac dressing / *nuts* // £7.50

 Szechuan braised shiitake mushroom & tofu, spicy fermented black bean sauce, chilli oil, spring onions w/ Chinese greens, toasted sesame oil & steamed brown rice / *sesame, soya* // £7.50

 Spiced potato & roasted cauliflower cake w/ chickpea & spinach curry. Served w/ carrot, radish & poppy seed salad / *mustard* // £7.50

 Spring vegetable & millet salad w/ broad beans, peas, radish, roasted carrot, watercress, zingy Zoug sauce & millet dressed in tahini sauce / *sesame* // £7.50 // served cold

Soba noodle salad w/ wild mushroom dashi, kohlrabi & kale slaw, pickled enoki mushroom, chives, tamari & sesame roasted kale / *sesame, soya* // £7.50 // served cold

Sides / allergens // price

Spiced cauliflower & potato cakes / *mustard* // £3

Kohlrabi, carrot & green mango salad / *soya* // £4

Fried tofu in Vietnamese tomato sauce w/ fresh herbs / *soya* // £4

Kimchi & tofu fritter w/ gochujang mayonnaise / *sesame, soya* // £4.50

House kimchi / *sesame* // £3

Fried cauliflower w/ spicy Zoug dressing // £4

Homemade pickles // £2

Desserts / allergens // price

Dark chocolate & mint ganache w/ cinnamon crumble, glazed orange & candied peel / *soya* // £4.50

Spiced banana fritters w/ salted date ice cream, pineapple caramel & chilli praline // £4.50

Carrot kheer w/ coconut yoghurt, pistachios & almonds / *nuts* // £4

Ice creams: Salted date / Pear & lemongrass / Rhubarb & cardoman sorbet // £1.50 per scoop
