



# Tierra KITCHEN

Evening Menu

2 Courses @ £19.90 / 3 Courses @ £24.90

## Starters

**Duo of Croquetas** - Spinach, Nutmeg, Roast Squash, Sage & Cashew with Carrot Slaw & Aioli (V,N)

**Sweet Potato Nachos** - Crispy Sweet Potato, Guacamole, with Tomato & Pepper Salsa & Sweet Potato Crisps (V)

**Pink Fir Apple Potato, Dill & Wookey Hole Cheddar Souffle** - with Spicy Leaves & Piccalilli (E,G,M)

## Mains

**Roast Cauliflower Steak** - with Pine Nuts, Crispy Polenta, Fine Slaw & Green Peppercorn Sauce (V,N,S)

**Carrot, Kohlrabi & Feta Pastilla** - with Orange, Almond & Broccoli, Pearl Couscous & Chilli Tomato Relish (M,N,G)

**Parsnip Rosti** - with Cashew Ricotta, Moroccan Winter Ratatouille & Dates (V,N)

## Desserts

**Tierra Tiramisu** - Chocolate Sponge, Coffee Syrup, Amaretto Poached Pear & Italian Meringue (V,G,S)

**Hazelnut Panna Cotta** - with Orange Poached Plums & Honeycomb (V,N,S)

**Sticky Toffee, Rhubarb, Ginger & Pecan Pudding** - with Malt, Vanilla Ice Cream (V,N,G,S)

## Side Dishes

**Organic Mixed Leaf Salad** - Herb Dressing & Toasted Pumpkin Seeds (V) - £3.75

**Trio of Falafels** - with Harissa (V) £4.60 / **Vinci & Kalamata Olives** (V) £4.00

**Triple Cooked Chips** - with Homemade Ketchup (V) £4.00

**Pan-Fried Halloumi Cheese** - with Lemon Tahini Dressing (M,SS) £5.50



V = Suitable for Vegans, G = Contains Gluten, N = Contains Nuts, P = Contains Peanuts, C = Contains Celery, S = Contains Soya, E = Contains Egg,

SS = Contains Sesame Seeds, M = Contains Milk. NB: We use a variety of nuts in our cooking, so cannot guarantee there won't be traces.