

WINE & REASON.™

SEPTEMBER FOOD MENU

Tapas

Pineapple Honey & Miso Aubergines <i>Chilli crumb</i>	5.00
Deep Fried Gyozas (V) <i>With beetroot and mango puree and Bacon Powder</i>	5.00
Fennel Steak & Rainbow Carrots <i>Lentils and Harissa Yogurt</i>	7.00
Yellow Courgette Fritter <i>Raw Salad & Yuzu Dressing</i>	5.00
Mozzarella Verde Arancini <i>Romesco, Mango Sauce</i>	6.00
Charred Saffron Cauliflower Steak <i>Squash and Baby Aubergine Katsu</i>	5.00
Butternut Squash Steak <i>Crispy Cavolo Nero, Tofu Aioli & Pineapple Honey Cashews</i>	5.00
Grilled Asparagus & Watercress <i>Physalis, Menchago, Miso & Lemon Dressing</i>	6.00
Goat's Cheese <i>Peach Puree, Hazlenut Crumb</i>	6.00
Halloumi <i>Grilled Halloumi, Salsa Verde Lentils, Lemon and Ginger Foam</i>	6.00

Sides

Patatas Bravas <i>Tomato Sauce for the Brave, Tofu Aioli</i>	4.00
Pimientos de Padrón <i>Pepper Roulette</i>	4.50
Mixed Olives	3.00

To Finish

Milhojas 'Thousand sheet' Pastry Vegan Cream, Seasonal Fruits & Chocolate	5.00
Jara Lemon Meringue Pie	5.00
Cheese Board <i>All of our cheeses are vegetarian</i>	10.00

****PLEASE ASK STAFF IF YOU WOULD LIKE TO SEE OUR ALLERGENS LIST****

All dishes are made using fresh, seasonal ingredients.

Our aim is to buy local and waste nothing.

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