

DINNER STARTERS

Chilled asparagus soup

Lemon jam & crème fraîche

Caesar salad **£8.50**
Baby gem, cashew parmesan, sunflower seed dressing

Sea vegetable salad **£8.50**
Beetroot, carrot, daikon, avocado, ginger-sesame vinaigrette

Miso cured tofu salad **£8.50**
Baby gem, watercress, plum, wakame, candy vinaigrette

Pesto au Poivre **£8.00**
Cashew cheese, sage pesto, pink peppercorn

Cannelloni **£8.00**
Courgette, herbed cashew cheese, puttanesca sauce, basil

Vegetable maki **£8.50**
Parsnip rice, cucumber, avocado, shiitake mushrooms

Mushroom gyoza **£7.50**
Wood ear mushrooms, organic tofu, carrot, water chestnut

Saf tacos **£8.25**
Chipotle, guacamole, tomato & pineapple salsas

DINNER – MAINS

Salsify fettucine **£13.50**
Oyster mushrooms, roquette, white wine cream sauce

Pad Thai **£14.00**
Courgette noodles, enoki mushrooms, mung bean shoots

Spring risotto **£13.50**
Asparagus, radicchio, thyme

Aromatic Thai curry **£13.75**
Aubergine, snake beans, okra, brown rice

Lasagne **£13.50**
Raw bolognese, sage pesto, olive, mushrooms, macadamia ricotta

Baked tofu **£14.25**
Miso marinated tofu, brown cake rice, asparagus, mange tout

DINNER – SIDES

Pan seared mushrooms **£4.00**

Roasted asparagus **£4.00**

Garden salad **£4.00**