

THE SHARING PLATTER £20 per head

A platter of cured meats, tzatziki, hummus, olives and our antipasti selection with flatbread; followed by our selection of 5 hot dishes per couple (**Spanish Patatas Bravas, French balsamic peaches with goat's cheese crust, Japanese Katsu chicken curry, Spanish meatballs in a smoky tomato sauce & garlic prawns (without shell)**)

a vegetarian & vegan version is readily available!

THE SEDUCTION OF SALADS (can be veganised)

grilled goat's cheese , sun-blushed tomato, almonds	£6.50
halloumi & fig , sesame, raspberry mint dressing	£6.00
pulled duck or Quorn & mango in chilli & ginger	£7.50
king prawn, halloumi & grape; pomegranate jus	£7.50
green salad with pink grapefruit dressing	£3.50
marinated octopus salad – served cold	£7.00

THE NEST OF NIBBLES

our house marinated olives vg	£3.50
rustic bread with oil/vinegar	£3.50
garlic bread vg	£3.50
Moroccan hummus/Greek tzatziki/olives/bread	£6.50
Greek fava/ olives/ Moroccan hummus/bread vg	£6.50
tomato & basil bruschetta vg	£4.50
garlic mushroom bruschetta with feta can be vg	£5.50
feta stuffed pepperonitas	£4.50
cheese stuffed jalapenos	£5.00
grilled halloumi	£4.50
vegetable spring rolls with gyoza dipping sauce vg	£3.50
pan fried paneer with sesame & mango mint salsa	£5.00
fig & goat's cheese, brie& mango wantons	£5.00
wild mushroom croquettes with ali-oli	£5.00
deep fried brie wedges with cranberry	£5.00

THE CONGREGATION OF CARNIVORES

Spanish meatballs in a smoky tomato sauce	£5.50
Japanese katsu chicken curry on breaded fillets	£6.50
(can be made with chicken breast)	
Iberico ham croquettes with saffron mayo	£5.00
chicken croquettes with sweet chilli mayo	£5.00
fried shredded duck rolls with plum sauce	£5.00
spiced lamb 'spring' rolls with tzatziki	£5.00
southern-fried chicken fillet goujons	£5.00
Jamaican jerk chicken	£5.50
Jamaican jerk pulled duck	£6.00
chicken with garlic mushrooms & feta	£6.00
chorizo in red wine	£5.00
chorizo with fig & goat's cheese in port	£7.50

ALL ITEMS IN **RED** ARE
OR CAN BE GLUTEN
FREE. **VG = VEGAN.**
PLEASE MAKE YOUR
REQUIREMENTS
CLEAR TO YOUR HOST

THE PRIDE OF PLANTS all can be vegan

brandied garlic creamy mushrooms	£5.00
veggie meatballs with smoky tomato salsa	£5.00
roasted vegetables with a lentil feta crust	£6.00
balsamic peaches with goat's cheese	£6.00
Japanese broccoli, beetroot & kale curry	£6.00
Battered quorn Japanese katsu curry	£6.50
stuffed mushroom ; hummus, sun blush tomatoes in a herby passata topped with goat's cheese	£7.00
Jamaican jerk Jack Fruit	£6.00

THE COMFORT OF CARBS

Patatas Bravas can be vg	£5.00
chunky chips vg	£3.50
sweet potato fries vg	£4.50
sticky jasmine rice vg	£3.50

THE SCHOOL OF FISH

garlic king prawns (with shell)	£7.50
Japanese katsu prawn curry	£6.50
haddock & spring onion fishcakes	£6.00
Spanish salt cod croquettes with honey	£5.50
mussels in white wine, garlic & cream	£7.50
calamari with ali-oli	£5.50
lemon & pepper haddock goujons	£5.00
garlic & vinegar marinated anchovies	£4.00

PLATTERS

£15.00

with anti-pasti, dips & flatbread

VEGGIE

VEGAN

CURED MEAT