



2 Course Set Menu

For The Table

Ciabatta Bread

today's loaf &
miso butter V,S,D

4.5

Gordal Olives

cured green spiced
spanish olives VE,GF

4.5

Mixed Nuts

roasted in maple syrup
& togarashi VE,N,SE

4.5

Starters

**Feta, Watermelon &
Roasted Pepper Salad**

spinach, red sorrel, pumpkin
& sunflower seeds V, VE*, D,
GF

Burrata

orange, mint, honeycomb,
pine nuts, black olive powder
& a slice of toasted ciabatta
D, GF*

BBQ Chicken Wings

topped with spring onions
& chili

Salmon Crostini

with pickled fennel &
pomegranate, garnished with
fresh beetroot

Mains

Pork Ribs

half rack glazed in jack Daniel's
& star anise bbq sauce with
coleslaw & roast potatoes

Roasted Seabass

on a bed of roast potatoes &
broccoli

Vegan Tart

stuffed with sweet potatoes,
served with broccoli & finished
with gravy N

Chicken Escalope

on a bed of sweet potatoes &
drizzled with broccoli sauce

Sides

Roast New Potatoes 6.50

Mac & Cheese D 9

House Salad Ve 5

Haloumi D 8.5

Coleslaw V 3.5



V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY
S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | * - OPTION AVAILABLE ON REQUEST

For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items. All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code above. For severe allergens please make our party planners aware ahead of your booking with us.