CAFÉ BELOW

Monday 6th January

STARTERS

Smoked trout fillet, beetroot & horseradish, bread £5 – F G (bread)

Butternut squash pate, za'atar flatbread, pomegranate Vegan £4.50 – G (bread) Se

Twice baked goat cheese soufflé, red onion marmalade Veg £4.50 – G D E M

Today's freshly made soup, bread Veg £5.50 – G (bread) lease ask for other allergens

MAINS

Cider roast pork belly, mustard mash, cavolo nero £15– M D

Pan fried sea bass, grilled polenta, ratatouille, radishes £15.50 – F D

Thai green curry with chicken, coconut rice, cucumber salsa £13– F

Roast courgette, oregano, red onion & Feta quiche, mixed salad (see below) Veg £12– G D M

Squash & date tagine, fattoush, pomegranate Vegan £10.50 – Ce G

TODAY'S SALAD DISHES

Smoked chicken, Parmesan, Caesar dressing £11.50– D F

House beetroot cured salmon with pickled cucumber £12– F

Hummus, olives & pomegranate, za'atar flatbread Vegan £11 – Se G

Twice baked goat cheese soufflé Veg £10.50– G D E M

SERVED WITH

Puy lentil, pearl barley, vegetables; soy & balsamic dressing – G S

Tabbouleh – G

Carrot, celeriac, orange & cumin – Ce

Mixed baby leaves – M

SIDES

Herbed new potatoes £3, Green salad £3 – M

PUDDINGS

Apple & pear crumble, custard £5 – G D

Pistachio & lime cake, coconut yoghurt £4.50– N G D E

Chocolate brownie, salted caramel, clotted cream & honeycomb £4.5– G D E

Banana bread £1.90 – G D E

Flapjack £1.90– G D

Veg: Vegetarian with cheese; not always veggie rennet Vegan: Vegan!

Allergen guide - please alert staff to allergies - we can usually substitute something appropriate:

Gluten - G Crustaceans - *C* Eggs - *E* Fish - *F* Peanuts - *P* Soybeans - *S* Dairy - *D*

Nuts - *N* Celery & celeriac - *Ce* Mustard - *M* Sesame - *Se* Sulphites - *Su* Lupin - *L*

Molluscs - *M*

We do use nuts in the kitchen and cannot guarantee there will be no traces in dishes. All savoury dishes may contain traces of celery, mustard, sesame seeds

Discretionary 12.5% service charge will be added to your bill.