

# CAFE BELOW

Tuesday 13<sup>th</sup> July

## STARTERS

Smoked salmon, pickled cucumber & house caraway blinis £5 <sup>F G D</sup>

Parma ham, Charantaise melon, rocket £4.50

Gazpacho, herbed focaccia Veg or Vegan £5.50 <sup>G</sup>

## MAINS

Sea bass; pan fried with grilled polenta, ratatouille with chilli & saffron, salsa verde £16 <sup>F D</sup>

Braised lamb shoulder with herbs & white wine; puy lentils, courgette, olives and fennel £17 <sup>M</sup>

Café Below quiche – roast beetroot, onion jam, feta & herbs. New potato, olive and fennel salad, heritage tomatoes Veg £13 <sup>D G E</sup>

Caesar salad with lemon & rosemary chicken, croutons, baby gem, anchovy and Parmesan £15 <sup>D G F</sup>

Hummus, baba ganoush, roast squash & red pepper with tahini, herbed quinoa, olives & warm za'atar flatbread Vegan £12 <sup>Se G</sup>

## PUDDINGS

Bakewell Tart with cassis berries, Chantilly cream £4.50 <sup>G D E N</sup>

Orange & lemon cake, chocolate sauce, set orange cream £4.50 <sup>E D G N</sup>

Cranachan – shortbread, golden roast oatmeal, raspberries, whisky cream £5 <sup>G D</sup>

***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.