

CAFE BELOW

11 OCTOBER 2021

STARTERS

Smoked mackerel pate, pickled beetroot, bliinis - £5 ^{F E G D}

Soup of the day, homemade focaccia^G £5 – **Vegan**^{Ce}

MAINS

Pan fried sea bream, saffron potatoes with fine beans, cherry tomato & capers, roast garlic aioli £17 ^{F E}

Lancashire hot pot, cavolo nero - £16 ^{Ce G}

Chili con vegetale, basmati rice, guacamole £13 – **Vegan**^{MCe}

CAFÉ BELOW SALAD PLATES

All of these:

- Pearl Barley, puy lentils & vegetable in soy dressing ^{Ce G M Se}
- Celeriac, carrot & orange
- Bulgur wheat, aubergine & red pepper ^{G M}
- Dressed mixed baby leaves ^M

Served with

Café Below Quiche – Courgette, red onion & goats' cheese - **Veg** £14 ^{EDGM}

Chicken breast with lemon & herbs, Caesar dressing and Parmesan £14 ^{DE}

Hummus, baba ganoush & za'atar flatbread ^G - **Vegan** £12^{Se}

House cured salmon with beetroot and horseradish & pickled cucumber - £14 ^F

PUDDINGS

Raspberry parfait, shortbread £5 ^{GDE}

Apple & blackberry crumble, custard £5 ^{DGE}

Gluten free Chocolate Brownie, salted caramel sauce, honeycomb £4.50^{ED}

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 are assumed to have traces of celery, mustard, sesame seeds

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