

# CAFE BELOW

13<sup>th</sup> September

## STARTERS

Prawns & avocado & baby gem with crème fraiche £4.5 <sup>C D</sup>

Smoked duck breast, spiced redcurrant jam, rocket £4.50 <sup>Su</sup>

Creamy cauliflower soup, homemade focaccia £4.50 – **Veg<sup>D</sup>**

## MAINS

Pan fried sea bream, roast root vegetables, salsa verde £15 <sup>F</sup>

Lamb lemongrass, chilli & ginger, cumin roast potatoes, mizuma £15

Vegan tagine with squash & chick peas, fattoush salad, pomegranate – **Vegan** £12 <sup>M</sup>

## CAFÉ BELOW SALAD PLATES

### All of these:

- Pearl Barley, puy lentils & vegetable in soy dressing <sup>Ce G M Se</sup>
- Kohlrabi, beetroot & apple
- Cous cous with herb pesto <sup>G</sup>
- Dressed mixed baby leaves <sup>M</sup>

### Served with

Café Below Quiche – Mushroom, leek & Comte - Veg £13 <sup>EDGM</sup>

Chicken breast with lemon & herbs, Caesar dressing, anchovies and Parmesan £13 <sup>D F</sup>

Hummus, baba ganoush & za'atar flatbread - Vegan £12 <sup>Se G</sup>

Smoked salmon, dill crème fraiche & cucumber - £14 <sup>GF DME</sup>

## PUDDINGS

Raspberry parfait, shortbread £4.50 <sup>GDE</sup>

Rhubarb & cinnamon torte, Chantilly £4.50 <sup>EDG</sup>

Gluten free Chocolate Brownie, salted caramel sauce, honeycomb £4.50 <sup>ED</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.