



## Small Plates

<b>Kombucha Infused Beetroot</b> GF	3.00
<i>White Peach Gel, Wasabi Pickled Salsa, Candied Walnuts, Beetroot Coral</i>	
<b>Caesar Arancini</b>	3.50
<i>Cashew 'Cheese' Golden Fried Risotto, Baby Gem, Nigella and Poppy Seed Tuile, Caesar Dressing, Herb Oil</i>	
<b>Forest Mushroom and Sherry Pâté</b> GF	3.00
<i>Mushroom Duxelles, Pickled Shimeji Mushrooms, Tarragon Tapioca Crackers, Marmite Gel</i>	
<b>Sesame Crusted Crispy Fried Tofu</b>	3.50
<i>Kimchi Spiced Aioli, Sticky Korean Sauce, Crisp Garlic and Spring Onion</i>	
<b>Roasted Sweet Pimento Tartare</b> GF	3.00
<i>Yellow Pepper 'Yolk', Caperberries, Pickled Onions, Activated Seeded Crumb, Basil Gel</i>	
<b>Cauliflower Popcorn Tempura</b> GF	3.50
<i>Coriander Yoghurt, Aubergine Pickle, Shaved Cauliflower, Cucumber Kachumber Salsa</i>	
<b>Nepalese Tofu Momos</b>	3.00
<i>A Nepalese term for Dumplings. Roasted Sesame, Edamame, Aromatic Citrus Soy Broth</i>	
<b>Sweet Potato Pakoras</b> GF	3.00
<i>Indian Spiced Fritters, Coconut Labneh, Pea and Mint Crush, Crispy Kale</i>	

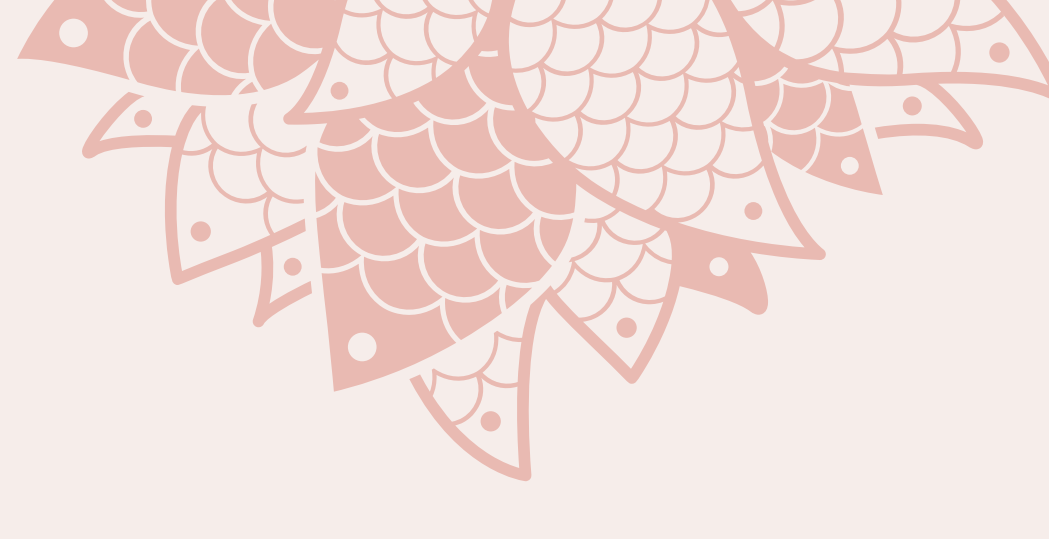
## Sharers *Ideal for two people*

<b>Chilli Tostadas</b> GF	6.00
<i>Rainbow Tortilla Stack, Vegan Chilli Crumble, Cashew 'Cheese', Whipped Avocado, Corn Salsa, Pico de Gallo</i>	
<b>Dig and Dip Garden Crudités</b>	6.00
<i>Harissa Roast Squash Dip, Super-Seed Dukkha and Pumpernickel Soil, Baby Garden Vegetables, Basil Hummus, Garlic and Nigella Seed Pickle</i>	
<b>Mediterranean Medley</b>	7.00
<i>A selection of favourites from the Med to rip, dip and share. Beet Falafels, Crispy Filo Rolls, Pumpkin Kofta, Broad Bean Dip, Beetroot Moutabal with Harissa, Romesco, Tomato Salad, Fresh Figs, Blistered Padron Peppers, Activated Seeded Flatbread</i>	

## Large Plates

<b>Miso-Glazed Celeriac Fondant</b> GF	5.50
<i>Horseradish Remoulade, Silky Celeriac Purée, Soused Red Onions, Celeriac Crisps, Shaved Black Truffle, 'Creamed' Jus</i>	
<b>Ras el Hanout Charred Aubergine</b>	6.50
<i>Crispy Fried Baby Aubergine, Tempura Fennel Ribbons, Smoked Tagine Purée, Preserved Lemon Gel, Savoury Apricot Jam</i>	
<b>Chakalaka Wellington</b>	6.50
<i>Our take on a South African Chakalaka. Silky Spiced Haricot and 'Mock Lamb' wrapped in Golden Pastry, Purple Cabbage Gel, Roasted Giant Corn, Warm Green Bean Salad</i>	
<b>Hot and Sour Dashi Ramen</b>	6.50
<i>Seven-Spiced Crispy Tofu, Rich Umami Broth, Pickled Mushrooms, Noodles, Sweet Vinegar Onions</i>	
<b>Crispy Garlic and Cumin Cauliflower Florets</b> GF	5.50
<i>Puréed Cauliflower, Chermoula Glazed Heritage Carrots, Cauliflower Crisps, Carrot Ketchup</i>	

## MIZUHANA



Sample our handpicked selection or visit the sushi bar to discover the full Mizuhana range.

### Moriawase Platter\* 1 Person 2 People 4 People

*One piece of each per person*

<b>Yellowfin Tuna Nigiri</b>	12.00	24.00	48.00
<b>Highland Salmon Nigiri</b>			
<b>Suzuki – Japanese Sea Bass Nigiri</b>			
<b>Yellowtail Nigiri</b>			
<b>Yellowfin Tuna and Spring Onion Maki</b>			
<b>Truffle-Brushed Highland Salmon, Avocado and Flying Fish Wasabi Caviar Uramaki</b>			

### Maki Platter\* 1 Person 2 People 4 People

*Three pieces of each per person*

<b>Yellowfin Tuna and Spring Onion Maki</b>	11.00	22.00	44.00
<b>Truffle-Brushed Highland Salmon, Avocado and Flying Fish Wasabi Caviar Uramaki</b>			

### Flora Sushi 1 Person

*Suitable for vegetarians and vegans*

<b>Avocado and Aromatic Perilla Leaf Pesto Pressed Sushi, Pickled Kohlrabi, Miso Asparagus, Pickled Radish, Kumquat, Pickled Lotus Root and Salted Cucumber</b>	8.00
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*All dishes are served with Kikkoman Soy Sauce, Wasabi and Pickled Ginger.*

## Desserts

<b>Coconut Kefir Pannacotta</b> GF LS	5.00
<i>Matcha 'Mallow', Crunchy Puffed Granola, Zesty Lemon 'Cream', Red Berries</i>	
<b>Espresso 'Crème' Caramel</b>	3.50
<i>Zesty Lime Banana, Caramelised Pecans</i>	
<b>Rum-steeped Calamansi Pineapple Carpaccio</b> GF LS	3.00
<i>Alphonso Mango Mousse, Tropical Sorbet, Seaweed Shards, Mango and Red Chilli Salsa, Rum, Ginger and Calamansi Jus</i>	
<b>Chocolate Earth Plate</b> GF	5.00
<i>74% Organic Dark Chocolate and Beetroot Pebbles, Forest Sponge Moss, Beetroot Gel, Cherry Chocolate Toadstools, Tarragon Jelly Fizz, Chocolate Soil, Tarragon Bark, Vanilla Gelato</i>	
<b>Spiced Pear Pavlova</b> GF LS	3.50
<i>Blackcurrant Gel, Cashew Nut 'Cream', Pear Sorbet</i>	

*All our Green & Co dishes are plant-based and suitable for vegetarians and vegans.*

GF – Gluten free.

*Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.*