

STARTERS

Smoked mackerel pate, caraway blinis, pickled beetroot £4.50FEGC

Freshly made soup with homemade herbed focaccia $^{\rm G}$ - Veg £5.50

Hummus with marinated olives, charred za'atar flatbread - Vegan £5^{G se}

MAINS

Vegan Squash & red lentil curry, basmati rice, homemade naan, tomato & cucmber salad- Vegan £14.50^{CeM}

Pork shoulder with fennel & smoked paprika, cumin roast potatoes, chilli slaw, spiced plum relish $\pounds 16^{SG}$

Pan fried sea bass, saffron new potatoes, chilli ratatouillie & salsa verde £17.50 F

Beef, mushroom & red wine casserole, colcannon potato, heritage carrots with sorrel $\pounds 17^{\text{DM}}$

CAFÉ BELOW SALAD PLATES

All of these:

- Pearl Barley, puy lentils & vegetables in soy dressing G se M
- Quinoa, herbs & charred corn^M
- Chilli slaw^M
- Dressed mixed baby leaves^M

Served with your choice of:

Café Below Quiche – Courgette, slow roast cherry tomato, ricotta & Parmesan – **Veg** £14.50 - EDGM



House cured beetroot & horseradish salmon & pickled cucumber - £15 F

Chicken breast with lemon & herbs, Caesar dressing and Parmesan - £15 DE

Herb falafel with green tahini sauce^{se} - Vegan £14 se

Vegetarian with cheese; not always veggie rennet Vegan: Vegan!Allergen guide - please alert staff to allergies - we can usually substitute something appropriate:Gluten - GCrustaceans - C Eggs - EFish - FPeanuts - PSoybeans - SDairy - DNuts - NCelery & celeriac - CeMustard - MSesame - SeSulphites - Su Lupin- LMolluscs - Mo

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.