

MAIN MENU

AVAILABLE FROM 3PM

SNACKS & NIBBLES While you wait

Sourdough Fresh sourdough bread with whipped fennel seed & dill butter	5
Olives (ng) with rosemary & garlic	5
Roasted Seeds (ng) Mixed seeds roasted in house with smoky spices	2.5
Pickles (ng) Homemade crunchy pickled cucumber slices	3.5

SMALL PLATES

Masala Butter Hispi (ng) Tender sweetheart cabbage pan-seared with golden masala butter and toasted cumin seeds, with refreshing cucumber and mint raita	9
Smashed Peas (ngo) Delicious smashed peas and butter beans seasoned with preserved lemon, mint & basil, homemade crispy chilli oil served with warm flatbread	7.5
Crispy Gnocchi with creamy whipped cashew cheeze, toasted pumpkin seed pesto, sticky balsamic glaze & sunblush tomato	8.5
Macaroni Cheeze A small portion of our creamy macaroni cheeze, topped with garlic and herb crumb	7
Peanut Crunch Salad (ng, sc) Refreshing slaw made with colourful vegetables and shredded cabbage, fresh herbs, crunchy peanuts and toasted sesame in a zesty and creamy peanut lime dressing	7
Drunken Knots 🔥 (ng) Succulent and saucy tofu knots in a homemade spicy Drunken sauce made with plenty of toasted sesame, ginger, chilli & Thai basil	8.5
Patlican Grazing Board (ngo) Creamy butter bean hummus topped with marinated & roasted dukkah-crusted aubergine, sour cherry molasses, fresh mint, maldon salt, preserved lemon oil, pomegranate & microgreens, served with crispy golden grilled sourdough (perfect for 2 as a starter)	16

LARGE PLATES & BOWLS

Bulgogi Mushrooms (ng) Speciality mushrooms and black beans fried in a homemade sticky Korean BBQ sauce with plenty of sesame, garlic and gochujang. Served with Korean-style potato salad (sc), fried kale and pickled chilli <i>(add kimchi + £1.50)</i>	17
Black Dal Feast (ngo) Black dal makhani - buttery, mildly-spiced slow-cooked urid dal, Aloo jeera - lightly spiced potatoes, mango & cardamom chutney, cooling raita, laccha pyaaz - onion salad with lemon & coriander, served with warm flatbread <i>(swap flatbread for brown rice for non-gluten version)</i>	20
Vegivores Burrito Tortilla wrap filled with house beans, brown rice, creamy slaw, roasted peppers, fried onions and homemade chipotle crema, served with dressed leaves (spice it up with jalapeños £0.50, salsa macha £1 or both!) <i>Make it a Hey Macarito!!! Swap out the brown rice for our creamy macaroni cheeze for the ultimate treat! (+£2)</i>	14
Macaroni Cheeze A larger portion of our creamy macaroni cheeze, topped with crunchy garlic & herb crumb and dressed leaves <i>(add truffled mushrooms +£2 or black beans +£1 or jalapeños £1)</i>	14
The Boss's Bowl (ng) All the best things in a bowl - house beans, brown rice, creamy slaw, roasted peppers, fried onions, charred corn, chipotle crema, fried kale, butter bean hummus and toasted seeds <i>(spice it up with jalapeños £0.50, salsa macha £1 or both!)</i>	14.5
Satay Slay Burger / Slay Bowl (ngo) Warm pretzel bun, slaw, crispy sesame fried tofu, rich satay peanut sauce, crunchy pickled cucumbers and sticky chilli jam, served with classic garlic & herb hashed potatoes and dressed leaves - Bowl option contains brown rice instead of a bun and hashed potatoes <i>(add spicy Sambal on the side, made by our friends at Makan Malaysia £1)</i>	17.5/15
Green Goodness Bowl (ng, sc) A refreshing bowl of goodness, loaded with British quinoa, sweet green peas, shaved asparagus, courgette & cucumber ribbons, mixed leaves and fresh mint, basil & parsley in a deliciously zesty lemon chilli dressing topped with crispy capers	13.5

SIDES

Jazzy Broccoli (ngo) With either salsa macha, pumpkin seed pesto, crispy chilli oil or spicy sambal	5
Hashed Potatoes (ngo) Classic garlic & herb	3.5
Side Salad (ng, sc) Lovely simply dressed leaves	2.5

Stir Fried Veg (ngo) Fresh simply seasoned stir fried veggies	5
---	---

SAUCES & DIPS (ng)

1 each

Chipotle crema, pumpkin seed pesto, mango chutney, chilli jam, crispy chilli oil, salsa macha, chive mayo