**MAY SEASONAL MENU**

**(Freezer friendly - \*)**

**All dishes are 100% plant based, gluten free and contain little to no refined ingredients. Allergens listed beneath each dishes. *We work from a kitchen containing peanuts, soy, sesame, mustard, maize, nuts, celery.***

**Elderflower Hazelnut cakes with a Dark Berry curd**

**(light sponges infused with ground hazelnuts and elderflower, with a mixed dark berry**

**6 for £12**

**Allergens: nuts, soy, maize**

**Fennel Artichoke Tarte Tatin \***

**Serves 6**

**£12**

**Allergens: soy, maize**

**Thai style Green Apple Cucumber salad with a Mango Peanut dressing**

**(crunchy matchstick salad with a fresh zesty mango + housemade roasted peanut butter dressing)**

**Allergens: peanuts, soy, sesame**

**Serves 4**

**£16**

**Artichoke, Sundried Tomato, Caramelised Red onion**

**Salad with Pea Pesto dressing**

**Allergens: soy**

**Serves 4**

**£16**

**Watermelon, Feta + Rocket Salad**

**(housemade plant based feta cheese on a refreshing watermelon, rocket fresh herb salad)**

**Allergens: soy**

**Serves 4**

**£16**

**Aubergine Caponata \***

**(A dish with diverse origins from Arab, Greek, Spanish, French and Italian cooking with sweet and sour flavours from raisins, tomato, olives and capers)**

**Allergens: celery**

**Serves 4**

**£18**

**Crispy Heart of Palm bites \* with Rosemary Tahini Slaw**

**(hearts of palm with light textures and tastes of white asparagus + artichoke hearts in a crunchy batter with rosemary Tahini Slaw)**

**Allergens mustard, soy, maize, sesame**

**Serves 4**

**£18**

**Sundried Tomato Black Olive Focaccia \***

**(GF focaccia bread with lots of black olives, rosemary and sundried tomatoes)**

**Allergens: maize**

**Serves 8**

**£12**