

SAMPLE SMALL PLATES MENU



Arancini with Romesco (VE)

Deep fried risotto rice balls bound with Mediterranean vegetables served with 'rescued' red pepper and almond puree.

£5

Cheese & herb croquettes with a tomato relish (V)

Cheesy croquettes flavoured with zhoug, an Israeli herb mix including coriander, cloves, parsley & green chilli served with a sun-dried tomato relish.

£5

Crackling with apple sauce

Salty, crispy pork crackling with home-made apple sauce.

£3.50

Isle of Wight heritage tomato salad with feta, olives, pickled red onion and cucumber (V) (VE available)

The vegetables that we purchase are all sourced from the UK to keep our carbon footprint as low as possible and to support British farmers.

£5

Local three cheese plate with pickled grapes and croutes (V)

Crumbly Lancashire, Camembert style English cheese & British blue served with 'Holy Grain' organic sourdough croutes. We love to support local producers with the bread and cheese for this dish coming from the heart of Manchester.

£7

Curried hummus served with naan bread (V)

Hummus flavoured in with Indian spices to give a different take on this delicious mezze classic.

£4

Crushed Jersey Royals served with carrot top pesto (VE)

Showcasing one of this seasons star vegetables, the Jersey Royal, seasonal and local vegetables keeps our food miles as low as possible. Where we can we like to use the whole vegetable to reduce food waste and out of the respect for the farmers who grew these beautiful carrots.

£4

If you have any allergies or dietary requirements please speak to a member of our lovely team who will be happy to assist you.