

WED & THURS

2 courses **£21**

5PM

FRIDAY & SATURDAY

2 courses **£26.50**

7.15PM

FRIDAY & SATURDAY

2 courses **£32.00**

**ADD DESSERT
FOR £5.00**

Dinner includes one glass of complimentary italian pink sparkling wine

Add bottomless sparkling £20PP

Available as a group offer



V - VEGETARIAN VE - VEGAN G - GLUTEN FREE
N - CONTAINS NUTS F-FISH D-DAIRY

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code below.

For severe allergens please make our party planners aware ahead of your booking with us.

Kafoodle



STARTERS

SALMON TARTARE N, F

marinated in ponzu sauce, served in chicory leaves with avocado, currants, black olives and sprinkled with coconut shavings and toasted almonds, served with bread sticks

BUTTERMILK FRIED CHICKEN D

with house california style barbecue sauce

SOUP OF THE DAY V

with herb croutons

BURRATA V, D

with heritage tomatoes, toasted ciabatta and basil oil

CAPONATA VEGETABLES V, VE

served with roquette and toasted ciabatta

MAINS

230G 35 DAY DRY-AGED RIBEYE STEAK

served with chips and house salad **£3.00 supplement**

Add a sauce **£1.00**

Tarragon D | Peppercorn D | BBQ | Wild mushroom D

CORNFED CHICKEN SUPREME N, D, GF

red basil pesto and chicory lentil salad

LAMB RUMP D*

garlic crushed new potatoes, lambs lettuce, served with wild mushroom sauce*

COD FILLET F, D

garlic saffron new potatoes, samphire served with lobster sauce

VEGAN SHEPHERD'S PIE V, VE

puy lentils, chickpeas, chestnut mushrooms, sweet potatoes, carrots and onions topped with mashed potato and breadcrumbs

Melted cheddar cheese D topping on request

BUDDHA BOWL V, VE, GF

12 seasonal superfoods make up a large salad with a vegan dressing - please ask your server for today's ingredients

SIDES £3.50

GARLIC CRUSHED NEW POTATOES V, VE

FRIES V, VE MIXED SALAD V, VE

MASHED POTATO V, VE SEASONAL GREENS V, VE

Please ask your server for a gluten free menu.

For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes.

A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.