

TUESDAY - FRIDAY
5PM - 6PM

2 courses £15.50

STARTERS

AUBERGINE CAPONATA GF*, N, VE

topped with pine nuts and served with garlic herbed bread

FETA, BEETROOT AND BLOOD ORANGE SALAD GF*, D, V

on toasted ciabatta

SOUP OF THE DAY V

served with rustic bread

FRIED BUTTERMILK CHICKEN D

served with BBQ sauce

MAINS

HOMEMADE VEGAN LASAGNE VE, GF

served with garlic herbed bread and dressed house salad

PAN ROASTED HAKE F, D, GF

served with white bean purée, braised orange fennel, spiced chorizo and salsa verde

CHICKEN SUPREME D, N, GF

with hazelnut pesto served with garlic new potatoes and lentils & spinach salad

120G SIRLOIN MINUTE STEAK £3.00 supplement GF

served with peppercorn sauce, fries and dressed house salad

PORTION SIZES ARE SMALLER TO FACILITATE
CHEAPER PRICE POINT AND FASTER SERVICE

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.



V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE N - CONTAINS NUTS
F - FISH D - DAIRY S - SOYBEAN * - OPTION AVAILABLE ON REQUEST

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