

Morgan & Watson

100% Plant - Based Dining

STARTERS

Chef's soup of the day; house focaccia GFO , (C, G, SO)	7.75
Sautéed exotic mushrooms on toasted focaccia, garlic, truffle oil, 'yolk' sauce (G, M)	9.5
Korean pancake with mushroom & scallions (pajeon), spicy dipping sauce NG , (SE, SO)	8.5
Banana blossom 'fish' pakor as (coriander), mango-sweet chilli NG , (M)	8
Chestnut mushroom pate , pickles, redcurrant jelly, gluten-free oatcakes NG , (C, SO)	9
Oven-baked truffle & smoked 'cheese' cashew nut fondue ; <i>suitable for two (or more) to share</i> , fresh crudités, house jalapeño loaf, redcurrant jelly GFO , (C, G, N, SO)	19.85

MAIN PLATES

Beer-battered smoked tofu & skin on fries; tartare sauce, minted mushy peas NG , (M, SO)	15
King oyster mushroom 'scallops' in a Thai yellow curry sauce; wild rice & herbs NG , (C)	16
Sicilian Arancini with garlic & saffron, sauteed broccoli, 'bacon' & garden peas NG , (C, SO)	15.5
Mushroom & ale pot pie topped with light & crispy puff pastry; 'buttered' greens (C, G, M, SO)	16.75
Plant-based meatballs roasted with warm spices, roasted vegetable cous cous, smoked aubergine hummus, caramelised onions, pomegranate (C, G, M, N, SE, SO)	16.35

Skin-on **fries** 4

AFTERS

Clementine & chocolate torte GFO , (G, SO)	7
Sticky toffee pudding, salted caramel sauce GFO , (G, SO, SU)	6.5
Treacle tart; whipped 'cream' (G)	6.25
Fresh raspberry pavlova ; whipped cream (G)	6.75
Round of beers for the kitchen (G)	9

Please inform a member of our staff if you have any allergies or intolerances.

O = Mainly organic ingredients **NG** = No Gluten Ingredients, however there may be trace amounts **GFO** = Gluten Free Option
(C = Celery G = Gluten L = Lupin M = Mustard N = Nuts P = Peanuts SE = Sesame SO = Soy SU = Sulphites)

*A **discretionary** service charge of 12.5% will be applied to your final bill. Thank you!

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