

Morgan & Watson

100% Plant - Based Dining

STARTERS

Roasted pumpkin, cumin & maple soup ; crispy celeriac bhajis NG , (C, M, SO)	8
Sicilian saffron arancini on a spicy Arrabiata sauce NG , (C, SO)	8.25
Korean pancake with scallions, spicy dipping sauce NG , (SE, SO)	8.5
Chestnut mushroom pâté , pickles, gluten-free oatcakes, with or without redcurrant jelly NG , (C, SO)	9
Oven-baked truffle & smoked 'cheese' cashew nut fondue ; <i>suitable for two (or more) to share</i> , fresh crudités, house-baked focaccia, with or without redcurrant jelly NGO , (C, G, <u>N</u> , SO)	20.5

MAIN PLATES

Beer-battered smoked tofu & skin on fries; tartare sauce, mushy minted peas NG , (M, SO)	15.25
Galette forestière; delicate pastry topped with creamy roasted leeks, squash & exotic mushrooms, basil & truffle oil (C, G, SO)	16
Bibimbap (Korean rice bowl); pulled king oyster mushrooms, kimchi, vegetable namul, gochujang & sesame oil sauce NGO , (C, G, SE, SO)	15.75
Baingan kofta masala; rich aubergine curry with kofta balls, organic beluga lentils, chillies & fresh mint served with saffron pilau rice (C, G, M, SO)	16

SIDES

Skin-on fries	4
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AFTERS

Matthew's banana split, honeycomb ice-cream , <u>walnuts</u> , chocolate sauce & meringue (G, <u>N</u> , SO)	7
Dark Belgian chocolate & sea salt mousse NG , (SO)	7
Speculoos biscuit & berry tart; whipped 'cream' (G, SO)	6
Sticky toffee pudding, miso caramel sauce, whipped 'cream' (SO, SU)	6.5
Round of beers for the kitchen (G)	9

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

NG = No Gluten Ingredients, may be trace amounts **NGO** = No Gluten Ingredients Option, may be trace amounts
(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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