

Morgan & Watson

100% Plant - Based Dining

SMALL PLATES

Roasted Roscoff onion soup , floating Welsh rarebit (C, G, M, SO)	8
Kimchi pancakes, crispy cabbage slaw with roasted chilli & sesame mayo NG , (SE, SO)	8.5
Curry spiced slow-roasted aubergine ; coriander, celeriac & onion bhaji, raita O, NG , (C, M)	11.5
Chestnut mushroom pâté ; apricot, chilli & red onion chutney, pickles, crispy fruit loaf O, GFO , (C, G, SO)	9
Oven-baked truffle & smoked 'cheese' cashew nut fondue ; <i>suitable for two (or more) to share</i> , fresh crudités, house jalapeno loaf – English plum chutney GFO , (C, G, N, SO)	19.85

MAIN PLATES

'Steak' & ale pie ; roasted Brussels sprouts & carrots (C, G, M, SO)	17.5
Creamy gnocchi ; exotic mushrooms & truffle, broccoli, parsnip crisps (C, G, SO)	16
Spicy Korean donkatsu (crispy breaded smoked tofu); steamed rice, house kimchi NG , (C, SE, SO)	16.5
Moussaka ; organic lentil ragu, smoked 'cheese' bechamel, charred aubergine, heritage broccoli NG , O, (C, SO)	16.5
Porcini mushroom arancini on roasted squash, black garlic & pak choi NG , (C, N, SO)	16.25

SIDES

Chunky chips ; homegrown tomato & chilli ketchup NG	5
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AFTERS

Wild damson, apple & almond crumble ; hot custard NG , (N, SO)	6.75
Roasted pear sticky -toffee pudding; salted-caramel sauce, whipped 'cream' NG , (SO, SU)	7.5
Autumn Mess ; pumpkin custard, blackberries, hazelnut meringue, whipped 'cream' NG , (N, SO)	7
Salted chocolate torte (G, SO)	7.5
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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