

STARTERS

Roasted celeriac & truffle oil soup ; house focaccia NGO , (C, G, SO)	7.75
Korean pancake with mushroom & scallions (pajeon), spicy dipping sauce NG , (SE, SO)	8.5
Banana blossom 'fish' pakoras , mango-sweet chilli NGO , (М)	8
Chestnut mushroom pate , pickles, redcurrant jelly, gluten-free oatcakes NG , (c, so)	9
Oven-baked truffle & smoked 'cheese' <u>cashew nut</u> fondue ; <i>suitable for two (or more) to</i> share, fresh crudités, house jalapeño loaf, redcurrant jelly GFO , (C, G, N, SO)	19.85

MAIN PLATES

Aubergine parmigiana ; charred aubergine layered with braised tomatoes & herbs, smoked 'cheese' NG , (SO)	16
Beer-battered smoked tofu & skin on fries; tartare sauce, minted mushy peas NG, (M, SO)	15
North Indian balti ; braised 'lamb' & cauliflower, saffron rice, spicy green beans GFO , (C, G, M, SO)	16.35
Sicilian Arancini with garlic & saffron, sauteed broccoli, 'bacon' & garden peas NG, (C, SO)	15.85
M&W burger , garlic mushrooms & 'bacon,' kale, smoked 'cheese,' truffle mayo, 'brioche' bun (C, G, M, SO)	14
Pot pie topped with light & crispy puff pastry; 'buttered' greens C, G, M, SO) -Creamy ' chicken ,' leek & mushroom	16.75

-Traditional '**steak'** & ale

Skin-on **fries**

AFTERS	
Clementine & chocolate torte NGO, (G, SO)	7.5
Sticky toffee pudding, salted caramel sauce NGO, (G, SO, SU)	7
Treacle tart; whipped 'cream' (G)	6.5
Round of beers for the kitchen (G)	9

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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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