

Morgan & Watson

100% Plant - Based Dining

STARTERS

Curry spiced slow-roasted aubergine ; coriander, cauliflower pakoras, raita O, NG , (C, M, SO)	11.25
Korean pancake with mushroom & scallions (pajeon), spicy dipping sauce NG , (SE, SO)	8.5
Chestnut mushroom pâté , 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-baked focaccia, redcurrant jelly GFO , (C, G, N, SO)	19.85

MAIN PLATES

Thai yellow exotic mushroom & broccoli curry; steamed basmati rice NG , (C, M)	15.5
Beer-battered smoked tofu & skin on fries; tartare sauce, minted mushy peas NG , (M, SO)	15
Sicilian Arancini with saffron; wild garlic, king oyster mushrooms, asparagus & garden peas NG , (C, SO)	16
Plant-based meatballs roasted with warm spices, roasted vegetable couscous, smoked aubergine hummus, caramelised onions, pomegranate, coriander (C, G, M, N, SE, SO)	15.5

SIDES

Skin-on fries	4
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AFTERS

Spiced rum & Belgian chocolate torte with a twist of orange GFO , (G, SO)	7
Sticky toffee pudding, salted caramel sauce, whipped 'cream' GFO , (G, SO, SU)	6.5
Treacle tart; whipped 'cream' (G)	6.25
Raspberry Eton mess (G, SO)	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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