

Morgan & Watson

100% Plant - Based Dining

STARTERS

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|---|-------|
| Soup of the day; focaccia (G, Please ask a member of staff about the other allergens) | 8 |
| Korean pancakes with mushrooms & scallions (pajeon), spicy dipping sauce NG , (SE, SO) | 8.5 |
| 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

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|--|-------|
| Aubergine parmigiana ; charred aubergine layered with braised tomatoes & herbs, smoked 'cheese' NG , (SO) | 16 |
| Beer-battered smoked tofu & skin on fries; tartar sauce, minted mushy peas NG , (M, SO) | 15.85 |
| Oven baked tortiglioni ; creamed cashew nut 'cheese' sauce, 'bacon' & truffle oil, kale salad (C, G, M, N, SO) | 16 |
| Braised 'lamb' & cauliflower balti ; saffron rice, spicy green beans GFO , (C, G, M, SO) | 16.5 |
| Szechuan 'beef' fried noodles & veg (C, G, SE, SO) | 15.5 |
| 'Sausage' & herb Wellington ; 'battered' vegetables & mashed potatoes, caramelised onion & red wine gravy (C, G, M, SO, SU) | 17 |

AFTERS

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|---|-----|
| 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 |

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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