

STARTERS 7.99 Creamy celeriac & cauliflower with truffle oil NGO, (C, G, M, SO) Korean pancake with scallions, spicy dipping sauce NG, (SE, SO) 8.25 8.5 Welsh rarebit, sautéed mushrooms, basil, truffle oil (C, G, M, SO) Oven-baked truffle & smoked 'cheese' cashew nut fondue; suitable for two (or more) to share, fresh 20.85 crudités, house-baked focaccia, with or without redcurrant jelly NGO, (C, G, N, SO) MAIN PLATES 15.5 Plant-based meatballs roasted with warm spices, roasted vegetable couscous, smoked aubergine hummus, crispy onions, pomegranate, coriander (C, G, M, SE, SO) Bibimbap (Korean rice bowl); Bulgogi mushrooms, kimchi, vegetable namul, gochujang & sesame oil sauce 15.99 **NGO**, (C, G, SE, SO) 14.99 Beer-battered smoked tofu & skin on fries; tartare sauce, mushy minted peas NG, (L, M, SO) 15.75 Chicken & leek pot-pie topped with a crispy puff pastry, proper chips, buttered vegetables (C, G, M, SO) SIDES Skin-on fries 4.25 **AFTERS** 6.99 Belgian chocolate, **brownie**; ice cream (G, SO) Spiced apple & raspberry almond crumble; custard (G, N, SO) 6.25 Berry pavlova NG 6.75

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

Round of beers for the kitchen (G)

9

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!

@morganandwatson hello@morganandwatson.com www.morganandwatson.com