LUNCH MENU TUE 15 OCT

— SANDWICHES ———

Peppered Pastrami

with Emmental cheese and Dijon aioli

Grilled Courgette vg

with roasted pepper hummus

SALADS -

Sumac Grilled Chicken

with charred squash, lentil & chickpea, baby spinach, whipped tahini and toasted dukkha

Nori Marinated Heritage Tomato vg

with brown rice, edamame bean, carrot, avocado, soy and ginger

- SERVED WITH ------

Artisan Crisps, Passion Fruit Yoghurt, Caramel Chocolate Flapjack