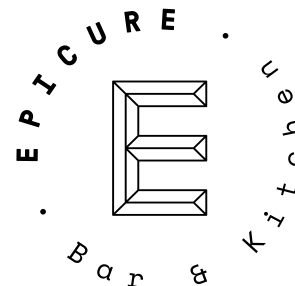


VEGETARIAN SMALL PLATES 26 AND 27TH OF JANUARY

SPINACH & POTATO BREAD, WALNUT BUTTER, MUSHROOM CRISPS	9.50
TEMPURA BROCCOLI, TABASCO GUACAMOLE & KEFIR	9.00
ASPARAGUS BHAJI, JERUSALEM ARTICHOKE PUREE	9.50
AUBERGINE & CASHEW SCOTCH EGG, AUBERGINE TARTARE	9.00
MANCHEGO DOUGHNUTS, PUFFED CAPER BERRIES, SMOKED GARLIC AIOLI	10.00
ROAST CARROT & SALSIFY, CHARRED TOMATO JAM, CARROT CRISPS	10.00
MUNG BEAN & LENTIL STEW, CAULIFLOWER COOKED IN CHEDDAR FAT	9.50
FRIED ASH GOAT'S CHEESE, SPICED ORANGE, FENNEL	11.00
DANDELION COTTAGE CHEESE, NORI SPICED CRISPS	8.50

DESSERT

TBC



UPCOMING EVENINGS:

MOTHERS DAY TEAPAS
FRENCH SMALL PLATES
NORDIC TASTING MENU

FOLLOW US



@epicurebarandkitchen

epicurebarandkitchen.co.uk

A 37-39 Queensgate, Hudds HD1 2RD

T 01484 961 587

E info@epicurebarandkitchen.co.uk

WE RECOMMEND 3-4
PLATES PER
PERSON

Allergies: Please make us aware of any allergies or dietary requirements you may have.

epicurebarandkitchen.co.uk