

*Our menu is designed to be shared by the whole table; each dish is served when it's ready. Everything on this menu is 100% Vegan & Plant Based*

## **SNACKS**

*Smaller dishes perfect to eat alongside a couple of drinks before you start your meal*

**Tuxford Mill Bread £4.50**

*Linseed & sesame loaf with whipped sesame & miso butter, quince jelly & nahm jim cauliflower puree.  
GLUTEN, SOY, SESAME, CELERY, SULPHITES (nut cross contamination)*

**Maple and Paprika Nuts £5.00**

*A selection of our maple & smoked paprika house roasted nuts.  
NUTS, SOY, SULPHITES*

**House Pickles £4.00**

*Seasonal veg, cured in our signature juniper, orange & rosemary liquor.  
SULPHITES, SOY*

**Nocellara Olives £6.00**

*Giant Sicilian olives, simply served chilled.  
SULPHITES, SOY*

**English Sushi £5.50**

*Our twist on the Japanese classic, with pearl barley, English mustard, charred spring onions and pickled cherries wrapped in inari soaked in a dashi stock.  
GLUTEN, SOY, SULPHITES, MUSTARD, LUPIN*

## **SHARERS**

*Larger dishes designed to be shared between the whole table. Perfect to be eaten as starters or alone for a lighter lunch.*

**Cheese Selection £12.50**

*Stilton, brie & truffle, served with crackers, pickled walnuts, quince jelly & Eldon Chambers pickle.  
NUTS, SESAME, SOY, CELERY, SULPHITES, GLUTEN*

**Faux Prosciutto & Melon £10.50**

*Our house-made prosciutto with a watermelon salsa, sun blush tomatoes, honeydew, caperberries, lavender honey & fresh mint.  
GLUTEN, SOY, LUPIN, CELERY, MUSTARD*

**Faux Camembert £14.00**

*Baked camembert with crispy onion, rosemary & maple, served with toasted ciabatta.  
SOY, GLUTEN, SULPHITES, MUSTARD, NUTS*

## TASTING PLATES

*The tasting plates vary in size but are smaller dishes similar to tapas, we recommend 2-3 dishes per person.*

### Asparagus & Prosciutto £9.00

*Local mixed asparagus, in a split sauce of horseradish & truffle cream & fresh chive oil. Finished with our house-made crispy prosciutto.*

*SOY, GLUTEN, CELERY, SULPHITES, CITRUS*

### Heritage Tomato Tart £7.00

*A beautifully fresh, summer tart with confit heritage tomatoes, whipped garlic gorgonzola, fresh English radish, tarragon, dill & tomato crisps.*

*GLUTEN, SOY, NUTS, SULPHITES, CELERY*

### Bbq Miso Hispi £6.00

*Charred hispi cabbage glazed in a rich miso bbq sauce. Simply finished with burnt lemon & roasted pistachio.*

*GLUTEN, SOY, NUTS, CELERY, SULPHITES*

### Wholegrain Croquettes £8.00

*Mustard, potato & chive croquettes, with a light watercress & pea puree, finished with quick pickled shallot rings & a charred spring onion jus.*

*GLUTEN, SOY, MUSTARD, SULPHITES, CELERY*

### Brie & Brioche v6 £8.00

*Toasted house brioche with a salsa of shallot, coriander, lime & pineapple. Finished with melted brie & caramelised pineapple.*

*GLUTEN, SOY, SULPHITES, SESAME*

### Summer Green Wontons £6.50

*Crispy fried wontons with fragrant pea, cabbage, shallot & herb filling. Poached in a dashi broth & finished with a spiced nahm jim oil.*

*GLUTEN, SOY, SULPHITES, SESAME*

### Summer Squash & Stilton Salad £7.00

*Roasted local squash with mixed leaves, pickled sweet red peppers, stilton & white balsamic.*

*SULPHITES, SOY, NUTS, CELERY*

### Chestnut & Shitake £7.50

*Garlic butter sauteed mixed mushrooms, finished with a teriyaki & toasted sesame glaze. Served with a miso & caramelised onion puree.*

*SESAME, SOY, GLUTEN, CELERY, SULPHITES*

### Parmentier Potatoes £5.50

*Garlic and rosemary laced potatoes, finished with flaked salt.*

*SOY, SULPHITES*

## DESSERTS

### Banana & Miso £6.00

*Chocolate & miso ganache, brulee banana, vanilla ice cream, coffee sponge & hazelnut brittle*  
*GLUTEN, SOY, NUTS, SESAME, SULPHITES*

### Strawberry & Basil £6.00

*Crispy pastry, fresh strawberry, basil sorbet, whipped mascarpone & finished with a beautiful vanilla/Nicholas Alziari oil.*  
*GLUTEN, SULPHITES, SOY*

### Seasonal Sorbet & Gelato £3

*Two scoops of our homemade ice creams. Ask your server for our seasonal flavours.*  
*VARIES*

## LUNCH OFFERS

*(Served 12-4pm Thurs & Fri)*

### Individual

Choose one snack and two of the tasting plates for £20.00

### Sharing for two

Choose one snack, one sharing dish & two tasting plates for £32.00

*Food Allergens: Please speak to our staff about the ingredients in your meal when making your order.  
Not all ingredients are listed on the menu. If you have any concerns about allergens – please email us before booking a table.  
no12nottingham@gmail.com*