

KOSSOFFS

Salads

September 2024

Roasted broccoli, maple tahini, salsa macha and roasted seeds 8.50 (ve)

Roasted aubergine, romesco, garlic sauce, pickled shallots, parsley and sourdough croutons 8.50 (ve)

Red and green courgette, caraway dressing, pickled cranberries, roasted pistachio and feta 8.50 (v)

Sandwiches

Chopped egg mayonnaise and cheese on focaccia 6 (v)

Chopped egg mayonnaise with avocado on sourdough 7 (v)

Jerk chicken with red cabbage slaw on focaccia 7.50

B.L.T with mayonnaise on sourdough 7.50

Smoked salmon with cream cheese on sourdough 9

Jambon beurre on baguette 6.50

Egg mayonnaise with bacon on focaccia 7

Roast chicken salad with ranch dressing on sourdough 7.50

Marinated aubergine with tahini slaw on focaccia 7 (ve)

Tuna mayonnaise with pickled cucumbers on sourdough 6.50

Mini bites and dips

Labneh dip with confit garlic and chilli oil (v) £6 per portion

White bean dip with herb oil (ve) £6 per portion

Tricolour of hummus: Beetroot hummus, Carrot hummus, and Pea and mint hummus (ve) £6 each or £12 for the trio

Whipped feta dip with toasted pine nut (v) £6 per portion

Spiced pork sausage roll £9, mini £6

Vegetarian mushroom roll (v) £8, mini £5

Mini quiche (v) £3.5

Mini galette (v) £5

Mini savoury danish (v) £4

Two slices of sourdough (ve) £2
Bite size focaccia (ve) £2
Baguette half (ve) £2

Meat and fish

(market price on request)

Whole roasted side of salmon
Slow roasted spiced lamb shoulder
Whole roasted lemon and herb chicken

Vegan/ Vegetarian mains

3.5" Individual seasonal vegetarian quiche £8
12" Seasonal vegetarian quiche £25
Whole roasted spiced cauliflower with tahini sauce £12
12" Seasonal vegetarian galette £25

Allergy information provided upon request. All food is prepared in a kitchen that handles allergens.