

# KOSSOFFS

## Salads

March 2025

- Roasted purple sprouting broccoli with chilli chatta and sourdough pangritata 8.50 (ve)
- Roasted aubergine with white miso sauce, white cabbage, roasted peanuts and seeds 8.50 (ve)
- Kale caesar with sundried tomato, pickled shallots and sourdough croutons 8.50 (v)

## Sandwiches

- Chopped egg mayonnaise and cheese on focaccia 6 (v)
- Chopped egg mayonnaise with avocado on sourdough 6 (v)
- Jerk chicken with red cabbage slaw on focaccia 7.50 (df)
- B.L.T with mayonnaise on sourdough 7.50 (df)
- Smoked salmon with cream cheese on sourdough 9
- Jambon beurre on baguette 6.50
- Egg mayonnaise with bacon on focaccia 7 (df)
- Roast chicken salad with ranch dressing on sourdough 7.50
- Coronation chicken on sourdough 7 (df)
- Marinated aubergine with tahini slaw on focaccia 7 (ve)
- Tuna mayonnaise with pickled cucumbers on sourdough 6.50 (df)

## Mini bites and dips

- Labneh dip with confit garlic and chilli oil (v) £8 per portion
- White bean dip with herb oil (ve) £8 per portion
- Tricolour of hummus: Beetroot hummus, Carrot hummus, and Pea and mint hummus (ve) £8 each or £20 for the trio
- Whipped feta dip with toasted pine nut (v) £8 per portion

- Spiced pork sausage roll £9, mini £6
- Vegetarian mushroom roll (v) £8, mini £5

- Mini quiche (v) £4.5
- 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 £6 (v)  
12" Seasonal vegetarian quiche £35 (v)  
Whole roasted spiced cauliflower with tahini sauce £24 (ve)  
12" Seasonal vegetarian galette £35 (v)

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