

THE CURIOUS KITCHEN

THE CACTUS KITCHEN TAKEOVER @THE CURIOUS KITCHEN

16th October + 17th October Vegan and Veggie tasting menu

- 1) Fresh baked focaccia, baba ganoush
(V,V+,DF)
- 2) Wild mushroom cheese melt, sourdough, thyme
(V,V+DF)
- 3) Garlic butter roasted squash, crispy kale, squash puree, pesto
(V,V+,DF,GF)
- 4) Rainbow carrot, maple, tahini
(V,V+,DF,GF)
- 5) Harrisa spiced cauliflower, butter bean smash, fried chickpeas, spinach
(V,V+,DF,GF)
- 6) Toffee apple, cheesecake, salted Caramel, pecan crumble
(V,V+,DF,GF)

£40 per head

Includes a introduction to each course from Belle Carter of The Cactus Kitchen talking her mission, philosophy and all things Cactus Kitchen

Bring your own bottle (£3 corkage)

(V) VEGETARIAN, (V+) VEGAN
(GF) CAN BE MADE GLUTEN FREE
(DF) CAN BE MADE DAIRY FREE