

Sample Menu

SEASONAL SMALL PLATES

Perfect as a starter, or combine plates and bowls to enjoy family style

CHARD, DATE & ALMOND PASTILLA



Whipped black tahini, citrus leaves, seasonal chutney **8**

ROASTED CELERIAC STACK



Baked layers of creamy celeriac and potato, bacon-style pieces, crispy shallots, chives **7.5**

SWEET POTATO HUSH PUPPIES

Tomato jam, pink pickled onions **7.5**

CORONATION TEMPEH BOATS



Baby gem lettuce, toasted flaked almonds, chives **7.5**

WHITE BEAN HUMMUS



option

Silken tofu flatbread, Kalamata olive tapenade, pickled caperberries **7.5**

GOCHUJANG GINGER TOFU

Black and white sesame, spring onion **7.5**

SLOW-COOKED DHAL



option

Tikka marinated aubergine, micro coriander **7.5**

CARAMELISED BEETS



Horseradish crème fraîche, watercress, candied walnuts, smoked seasalt **7.5**

LIGHTLY-BATTERED ONION RINGS

Garlic aioli, house ketchup, smoked sea salt **6**

SANDWICHES

until 5pm

Add: Soup **5** / Fries **4.5** / chips **4.5** / slaw **3.5** / sweet potato fries **5**

AVOCADO & KALAMATA

TAPENADE BAGUETTE



option

sundried tomato, rocket, basil **11**

WARM CAULIFLOWER PAKORA WRAP



option

mango chutney, coriander **11**

PLANT CHICKEN & STUFFING SANDWICH

Plant chicken, stuffing, pickled red cabbage, garlic mayonnaise, seasonal leaves **12.5**

CORONATION TEMPEH BAGUETTE



option

Romaine, flaked almonds, chives **12.5**

BAVARIAN-STYLE

PLANT BRATWURST



option

Pretzel roll, yellow mustard, sauerkraut, crisp onions, fries **14.5**

Ask about our soup of the day, crusty bread & butter **7.5**

BOWLS OF GOODNESS

Comforting and wholesome

PUY LENTIL LASAGNE

Roasted garlic cream, truffle oil, citrus leaves **16**

KOREAN RICE BOWL



Gochujang ginger, soy beans, roasted seasonal squash, celeriac slaw, crisp shallots, charred red pepper mayo **16**

Choose: *crispy tofu* or *plant chicken*

WILD MUSHROOM & BUTTERBEAN RAGU



Creamed polenta, parsnip crisps **15.5**

DHAL BREAD BOWL

Warmly spiced red lentil dhal and wilted spinach inside a bread bowl, butter **14**

WARM PEARL BARLEY SALAD



Roasted beetroot, butternut squash, watercress, candied walnuts, maple mustard seed dressing, crisp sage **15**

STREAMSIDE AFTERNOON TEA



option

book a day ahead

Enjoy unlimited loose-leaf tea or 100% Arabica fair-trade coffee, chef's selection of fine sandwiches, warm homemade scones with butter, jam and clotted cream, and a selection of indulgent seasonal cakes & desserts.

Adult **24** child **14** make it bubbly **+6.5**

FAMILIAR FAVOURITES

Hearty classics reimagined

BATTERED BANANA BLOSSOM & CHIPS option

Nori flakes, salt & pepper chips, chilli lime crushed peas, garlic & coriander tartare sauce **17**

JUICY MARBLES FILLET STEAK option

Chunky chips, roasted beef tomato, grilled field mushroom, onion rings, roasted garlic & pepper sauce **22**

THE CLASSIC BURGER option

Plant beef patty, house ketchup, sauerkraut, tomato, pretzel bun, skinny fries **16**
+ *smoked applewood cheese* **1.5**

THE MFC BURGER option

Malham fried plant chicken fillet, avo, tomato, red onion, lettuce, sourdough bun, skinny fries **16.5**
+ *smoked applewood cheese* **1.5**



Visit our website for our story, suppliers and sustainability initiatives

SUNDAY ROAST DINNER

All day Sunday, until sold out

 option 

Your choice of seitan beef, plant chicken or mushroom wellington, served with Yorkshire pudding, roasted potatoes, cheesy cauliflower, glazed thyme carrots & parsnips, sprouts, proper gravy. Adult **19** / Child **12**

NIBBLES AND SIDES

Skinny fries 	5
Sweet potato fries 	5.5
Chunky chips 	5
Seasonal vegetables  	5
Seasonal slaw 	3.5
Marinated mixed olives 	5
Creamed spinach	5

SIGNATURE PLATES from 5pm

Chef specials

AROMATIC INDIAN THALI option

Aubergine tikka masala with tofu, cumin rice, cauliflower pakora, dhal, chilli flatbread, lime pickle, flaked almonds **19.5**

PLANT CHICKEN, PANCETTA & LEEK SUET PUD

Creamed spinach, celeriac & potato gratin, roasted garlic cream, leek nest **18**

MIDDLE EASTERN PLANT KOFTA

Courgette & preserved lemon tabbouleh, white bean hummus, flatbread, pomegranate rubies, pickled jalapenos, whipped black tahini **18**

PUY LENTIL LASAGNE

Hand-cut chips, pickled red cabbage, proper gravy **17**

DESSERTS

STICKY TOFFEE PUMPKIN PUDDING

Butterscotch sauce, Northern Bloc vanilla ice cream **9**

LEMON CHIA CHEESECAKE option

Buttery biscuit base, lemon curd, candied lemon & rosemary **9**


CHOCOLATE ORANGE POT option

Chocolate ganache, orange curd, gingerbread crumb, ginger crystals, candied orange **9.5**

TRIO OF LUXURY ICE CREAM

Northern Bloc plant-based vanilla, salted caramel, rhubarb & raspberry, chocolate and orange blossom **7.5**

TRADITIONAL APPLE CRUMBLE option

Custard, sugared walnuts **8.5** 

ALLERGENS – IMPORTANT INFORMATION = gluten not intentionally added

Some of our menu items contain allergens. We try our very best to ensure your food is suitable for you, however our food is stored and prepared in areas where allergenic ingredients are present and we cannot guarantee any of our dishes are 100% free of allergens. Our descriptions do not include all ingredients used to make the dish, if you have a food allergy please speak to the manager on shift before placing an order. Please view the QR code link to view up to date allergen info or visit: <https://wba.kafoodle.com/16482>

