

K A L A

MARCH BISTRO MENU

2 COURSES FOR £20 | 3 COURSES FOR £23

Monday – Thursday Friday	12pm – 6pm 12pm – 4pm
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SNACKS

Halkidiki olives *vg gf df* + £5

Rosemary and thyme focaccia olive oil, sea salt *vg df* + £5

Smoked almonds *vg gf df* + £3

STARTERS

Minestrone *vg gfo df*
seasonal vegetables and greens

Arancini *v*
sundried tomato and olive, salsa verde

MAINS

Rigatoni *dfo*
wild boar sausage and fennel ragu

Roasted Hispi cabbage *v gfo*
tomato fondue, veggio parmo pangrattato

SIDES

Truffle and Parmesan chips *vgo gf dfo* + £5

Carrots with smoked garlic honey and crispy onions *v gfo df* + £5

Long-stem broccoli lemon dressing, sea salt *vg gf df* + £5.5

New potatoes with confit garlic butter *v* + £5

DESSERTS

Walnut semi-freddo *v gf*
espresso syrup

Lemon panna cotta *gfo*
pistachio biscuit

Our Bistro Menu changes regularly, dishes may vary. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

Please note: A discretionary 10% service charge will be added to your bill.