

AUTUMN 2016

Seasonal salads

	per portion
Roasted aubergine, with garlic yoghurt, za'atar & pomegranate seeds	£3.50
Chargrilled broccoli with chilli & flaked almonds	£3.50
Green beans with capers, dijon mustard & tarragon dressing	£3.50
Carrots roasted with thyme, coriander seeds & cumin seeds, with tahini yoghurt	£3.50
Peppers roasted with garlic with mozzarella & fresh coriander	£3.50
Roasted sweet potato with maple syrup, parsley, coriander & pecan nut dressing	£3.50
Basmati rice with currants, chickpeas, cashew nuts, parsley & coriander	£3.50
Roasted butter beans, baby leaf spinach & spring onions with lemon & sumac	£3.50
Mange tout, green beans, asparagus with hazelnut, orange, chive & walnut oil dressing	£3.50
Roasted cauliflower, cherry tomatoes with dill, grain mustard & cider vinegar dressing	£3.50
Chargrilled marinated vegetables	£3.50
Buffalo mozzarella, vine tomato & mint	£3.50
Melon, feta & mint with mixed leaves	£3.50

Mains

	per portion
Cornfed chicken roasted with pine nuts, sumac, za'atar, cinnamon & lime	£5.00
Charcuterie selection	£6.00
Salmon poached with cherry tomatoes, basil & lemon	£7.00
Roast fillet of beef with horseradish creme fraiche	£7.00

Afters

	per portion
Summer berries with mint, balsamic & vanilla creme fraiche	£3.50
Lemon panna cotta	£3.50
Chocolate orange parfait	£3.50
Raspberry millefeuille	£3.50
Oranges with cinnamon	£3.50

Minimum order is 6 portions per dish

Please place orders a minimum of a week in advance - hello@thegrocerat91.co.uk

Please ask for specific advice about allergens