

## Summer Menu

### Starters

**Soup of the day (v)** – see your waiter  
*(always gluten free and vegan); gluten free bread supplied on request.*

**Halloumi dippers.**

*Halloumi chunks tossed in seasoned rice flour and lightly fried, served with homemade chili jam.*

**Herb seasoned polenta with walnut pesto (v)**

*Polenta flavoured with sundried tomatoes and onions served with Aubergine's homemade walnut pesto*

**Buckwheat blini stacks**

*Layers of goat's cheese, roasted beetroot and buckwheat blinis*

**Aubergine's own refreshing sundried tomato & quinoa salad (v option)**

*with wilted spinach, olives, red onions, mint & feta (optional) (V)*

### Mains

**Mega salad – (v option)**

*(Back by popular demand)*

*Roasted vegetables on a bed of fresh green salad with seasoned halloumi or tofu steaks.*

**Jerk tempeh with rice and peas (v)**

*Tempeh sautéed in garlic and onions and infused with coconut cream and Caribbean spices*

**Boules casserole de lentilles with flat bread (v)**

*Lentil balls cooked in cumin, coriander, and turmeric with the addition of carrots green beans and potatoes.*

**Moroccan spiced summer tart (v)**

*Light puff pastry filled with summer vegetables, slivered almonds, chickpeas, & sultanas, seasoned with love, and served with Slada Batata Hilwa*

**Black bean burrito with tricolor quinoa salad (v option)**

*Burritos filled with black beans, sweet potato and roasted pepper in creamy tomato sauce (V) option without cheese.*

### Dessert

**French apple tart (v) with cream/ice cream**

**Mango cheese cake (v)**

**Fresh tropical fruit salad (v)**

**Cheese board**

**Two courses: £16.90**

**Three courses: £21.35**

All dishes are vegetarian; (V) indicates vegan. We will try our best to meet your gluten free and wheat free dietary needs, please discuss your needs with the staff who will liaise with the chef.

Here at Aubergine Cuisine, we pride ourselves in cooking healthy, nutritious and tasty food, from fresh products with a hint of naughtiness when you get to the desserts. Follow us on face book and twitter; we will also keep you up to date on our website: [www.aubergine-cuisine.co.uk](http://www.aubergine-cuisine.co.uk); Facebook: AubergineCuisine Twitter: @AubergineDining

