



New Season Spring Menu

Starters (£4.95)

Green salad with Feta cheese, red onion, lambs lettuce, & sundried tomato.

Sundried tomato polenta with walnut pesto (v)

White bean humus with garlic pitta (v)

Spanish style mushrooms, in white wine and cream on ciabatta (v)

Soup of the day (v)

Main course (£11.95)

Sharing Meze of Aubergine wraps, humus, artichoke hearts, roasted veg, mixed bean & lentil salad, mixed olives, selection of cheeses (vegetarians) (smoked tofu for vegans) (v option) (£11.95 for 2).

Sweet and sour Seitan on a bed of jasmine raisin rice. (v)

Vegetable Paella – sumptuous array of vegetables cooked in a delicious tomato and smoked paprika sauce with rice. (v)

Garlic infused lentil and Aubergine bake topped with cheesy cauliflower mash. (vegan option)

Chickpea & Mushroom Stroganoff with savoury cous cous. (v option)

Dessert (£4.95)

Chocolate mousse parfait (Coconut cashew cream with avocado chocolate mousse) on mixed fruit salad. (v)

Pecan cheesecake with cream/ice cream.

Carrot and ginger cake with cream/ice cream. (v)

Cheese board – Tasty vegetarian organic cheeses (Black bomber – Stinking Bishop – Cropwell Bishop)

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 .

