



@thehutcolwell #feelinghut

PLANT BASED MENU

STARTERS

- TOFU SALAD**, Hoisin, Cashews, Lotus Crisps, Sakura, 13 *PB*
- BBQ JACK FRUIT TACOS**, Wakame, Sriracha Mayo, Crisp Shallots, 13 *PB*
- BURRATA**, Broad Bean Pesto, Confit Shallots, Croûtes, Green Oil, 12 ✓

MAINS

- ROASTED COURGETTE**, Harissa Hummus, Chermoula, Paneer Cheese, Zaatar, 17 ✓
- PEA & MINT RISOTTO**, Fennel Pollen, Baked Feta, Lavender 19 ✓
- GNOCCHI**, Curried Cream, Sweetcorn, Vegan Feta, Dukkah 20 *PB*

DESSERTS

- PINEAPPLE**, Coconut Mousse, Coconut Ice Cream, Passion Fruit, Lime 9 *PB*

JUDE'S ICE CREAM & SORBET *PB*

Ice Cream Vanilla | Mint Chocolate Chip | Coconut

Sorbet Raspberry | Lemon | Blood Orange

One Scoop 4 | Two Scoops 7

PB - Plant Based

V - Vegetarian



Scan for Allergens