



## Norwich Wine Week Menu

*Everything we serve is plant-based. We use high quality, locally sourced ingredients wherever possible, with sustainability as well as flavour in mind.*

### **Sourdough Flatbread Wraps** (gluten)

A choice of the following, served in a warm sourdough flatbread:

- **Satay Tofu** (soya, peanuts) £9  
Ginger & lemongrass marinated tofu, peanut sauce, rainbow slaw, locally grown salad leaves, crispy shallots, toasted peanuts
- **Tandoori Mushroom** (mustard) £9  
Spiced oyster & portobello mushrooms, curry-mango mayo, kachumber chopped salad, locally grown salad leaves, crispy sev
- **Smoky Mediterranean Veg** £9  
Grilled seasonal vegetables with smoked paprika, basil & pumpkin seed pesto, rainbow slaw, locally grown salad leaves, toasted pumpkin seeds

**OR** – any of the above served as a **Salad Bowl** GF (all fillings above are GF) £9

Your choice of the above, with locally grown leaves, slaw and British-grown quinoa – no bread.

**British Bean Chilli Nacho Bowl** (mustard) GF £10  
Hodmedod's fava beans & carlin peas in a rich slow-cooked chilli, broad bean guacamole, pico de gallo, slaw, queso sauce, corn tortilla chips, fresh coriander

**Spiced Chickpeas, Hummus & Flatbread** (sesame, gluten) GFO £6  
Creamy hummus topped with locally grown chickpeas in middle-eastern spices

**Guacamole, Salsa & Tortilla Chips** GF £5  
Freshly made broad bean 'guacamole', and pico de gallo salsa, served with corn tortilla chips

**Summer Berry Brownie Pot** (gluten, soya) £4.5  
Local fruit baked into a rich dark chocolate brownie, whipped cream, berry compote & chocolate sauce

GF = gluten free GFO = gluten free option available

We handle allergens in our prep kitchen – please discuss any allergies and intolerances with staff before ordering.

Norwich Wine Week staff to receive a 10% discount on any menu item.