

Reishi

PLANT BASED
KITCHEN

TASTE OF WORCESTER SET MENU

2 Courses - £17.50

3 Courses - £22.50

STARTERS

Harissa Hummus (GFO)

A homemade, creamy hummus, drizzled with a fiery Persian harissa sauce, topped with spiced crispy chickpeas. Served with warmed flatbread.

Mushroom Arancini (GFO)

Golden-breaded, giant garlic & mushroom risotto ball, stuffed with cheez. Served with arugula pesto.

MAINS

Lentil Ragu Rigatoni (GFO)

Rigatoni pasta tubes, tossed in a rich red wine lentil ragu, topped with rocket and 'parmesan'.

Birria Tacos (GFO)

Juicy, marinated oyster mushrooms in a spicy, smoked Mexican birria sauce, stuffed into warmed tortillas with melted cheez & fried to perfection. Served with sour cream, salad or fries.

Korean-inspired BBQ 'chicken' burger

Crispy 'chicken' burger, topped with sticky gochujang 'dukk', Korean-inspired BBQ sauce, pickled veg & spring onions, in a toasted brioche bun. Served with fries & gochujang mayo.

DESSERTS

Dessert of the Day: Please ask our server for our selection of 3 desserts.

(GF) Gluten Free **(GFO)** Gluten Free Option *(This menu is 100% cruelty free and vegan)*

For any other Allergen concerns, please ask a member of staff.

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