

Reishi

PLANT BASED
KITCHEN

APPETISERS

Olives £3.50 (GF)

Olives, bread and balsamic dipping oil £5.00 (GFO)

STARTERS

Baked 'Nduja' And 'Burrata' Dip

A warming blend of roasted red peppers, plant-based nduja and spices, topped with our house-made 'burrata'.

Garnished with 'parmesan', parsley, spring onion & garlic.

Served with toasted ciabatta. £9.00 (GFO)

Harissa Hasselback Courgette

Caramelised harissa courgette, served on a bed of whipped lemon 'feta'. Garnished with micro greens and crushed pistachio, finished with a drizzle of harissa infused oil £8.00 (GF)

Lemon Ricotta Ravioli

A cashew based ricotta and lemon ravioli, served with a browned butter sage sauce. Garnished with roasted walnuts. £8.50

'Crab' Cake

Panko crumbed jackfruit 'crab' cakes, served with a rich, lemon butter sauce. Garnished with micro greens and fresh dill. £8.50

DESSERTS

(all of our desserts are freshly made in-house)

Caramel Pecan Cheezcake

A mixed nut & date crumb, with a creamy cashew, coconut and maple filling, topped with caramelised pecans. £8.00

(Add ice cream + £1.00)

Poached Pears

Hibiscus and cinnamon infused poached pear, served with ricotta lime cream. Garnished with candied nuts

and dried, edible petals. £7.50 (GF)

(Add ice cream + £1.00)

Mini Chocolate Lava Cake

A baked chocolate sponge with a warm, gooey, chocolatey centre. Served with soya cream and fresh berries. £8.00

(Add ice cream + £1.00)

Almond Amaretti

Paired perfectly with one of our hot drinks

£3.00 (GF)

MAINS

Fillet 'Steak'

House favourite plant-based fillet, served with onion rings, portobello mushrooms, vine tomatoes, triple cooked roast potatoes and seasonal garlic & chilli greens. £19.50 (GFO)

Swap plant fillet to portobello mushrooms - £14.50 (GFO)

Served with your choice of sauce:

Peppercorn sauce £1.50 (GF)

'Honey' mustard sauce £1.50 (GF)

Diane sauce £1.50 (GF)

Aubergine Parmigiana

Marinated & baked aubergine slices in a garlic and onion tomato sauce, layered with 'mozzarella', topped with bread crumbs and cooked to perfection. Garnished with 'parmesan' and fresh basil. Served with lightly oiled and toasted ciabatta. £14.50 (GFO)

(Add cheez to ciabatta + £1.00)

Winter pesto & 'salmon' linguini

A double cooked 'salmon' fillet, baked with a 'parmesan' crumb, on a bed of winter pesto pasta and drizzled with a fresh agave, parsley and olive oil dressing. £15.50

Satay Cauliflower

A roasted cauliflower steak in a rich satay sauce, on a bed of creamy cauliflower puree. Garnished with crispy cavolo nero, cauliflower florets, roasted chickpeas, peanuts, and coriander. Served with a warmed flat bread. £15.00 (GFO)

Birria Burger

Juicy, fried, birria 'beef' patty topped with garlic marinated oyster mushrooms and melted cheez, with a lettuce, tomato and onion base in a toasted brioche bun. Garnished with coriander, served with sour cream & fries. £15.00

Upgrade to birria loaded fries.

Skin-on fries topped with juicy marinated oyster mushrooms, birria sauce & sour cream. Garnished with red onion and coriander. (£4.00)

SIDES

Triple-cooked roast potatoes. £4.50 (GF)

Onion rings. £4.00

Fries £3.50 (GF)

Birria loaded fries £7.00 (GF)

Garlic bread £4.00 (Add cheez + £1)

Seasonal garlic and chilli greens £4.50

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

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