

Reishi

PLANT BASED
KITCHEN

A P P E T I S E R S

Olives £3.50 (GF)

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

Bread with a chimichurri dipping oil £4.50 (GFO)

S T A R T E R S

Beetroot Tartare

Finely chopped, tender beetroot, with capers, shallots and parsley. Topped with a silken tofu 'yolk'. Garnished with micro greens & rock salt. Served with mustard aioli. £8.00 (GF)

'Salmon' Skewers

Citrus, garlic & chilli marinated 'salmon' skewers with peppers & onion. Served with a whipped lemon tahini dressing. Garnished with fresh dill, parsley & a wedge of lime. £8.00

Butternut Squash Gnocchi

Pan fried Potato gnocchi, in a creamy lemon & butternut squash sauce. Garnished with sage, 'parmesan' & chilli flakes. £8.50 (GFO)

'Burrata' Salad

Dill-pesto-filled 'burrata', breaded and fried until golden. On a bed of balsamic & basil-marinated cherry tomatoes. Garnished with micro greens & radish. £8.00 (GFO)

D E S S E R T S

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

Vanilla Basque Cheezecake

A baked, silken tofu-based, vanilla basque cheesecake. Light and creamy. Served with a mixed berry compote & garnished with fresh berries. £8.00

(Add ice cream + £1.00)

Basque cheezecake of the week - Ask your server for the flavour!

Chocolate & Blood Orange Torte

A rich dark chocolate filling, with hints of fresh blood orange. On a sweet chocolate & cream base. Garnished with candied orange & served with whipped cream. £8.00

(Add ice cream + £1.00)

Piña-Cotta Tart

Pina-colada inspired tart. With layered coconut & pineapple panna cotta filling, on a baked flaxseed base. Served with sweet coconut cream and fresh pineapple. £8.00

(Add ice cream + £1.00)

Affogato

2 Scoops of plant-based vanilla ice cream, served with a single shot of rich espresso & topped with chocolate shavings. £8.00 (GF)

M A I N S

Fillet 'Steak'

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

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

Served with your choice of sauce:

Chimichurri sauce £1.50 (GF)

Pistachio pesto sauce £1.50 (GF)

Cream of Mushroom sauce (GF)

Greek Style 'Lamb' Burger

House-made Mediterranean style patty, with plant-based 'feta'. On a bed of baby spinach, pickled cucumber & red onion. Topped off with tzatziki & dill pesto. All in a toasted brioche bun. Served with fries. £16.00

Upgrade to oregano & lemon zest fries + £1.00

Nasu Dengaku

Tender, miso glazed aubergine, Served on a bed of shredded lime, ginger, edamame & pear slaw. Garnished with sesame seeds, fresh chilli & scallions. £15.00 (GF)

'Prawn' Pil Pil Linguine

Chilli & garlic marinated 'prawns' on a bed of lemon, spinach & olive oil Linguine. Garnished with fresh parsley and grilled lemon. £16.00

Roasted Vegetable & 'Burrata' Lasagne

A rich tomato ragu, layered with roasted vegetables, soy-based mince & creamy, cashew-based bechamel sauce. Topped off with a ball of plant-based burrata. Served with lemon & garlic seasonal greens. £17.00

S I D E S

Triple-cooked roast potatoes. £4.50 (GF)

Chimichurri loaded roast potatoes £5.50 (GF)

'Parmesan', breadcrumb courgette fries. Served with a tzatziki dip £5.50

Fries £3.50 (GF)

Onion rings. £4.00

Garlic bread £4.00 *(Add cheez + £1)* (GFO)

Lemon butter greens £4.50 (GF)

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

www.reishiplantkitchen.co.uk | enquiries@reishiplantkitchen.co.uk | 01905 729415