

# Reishi

PLANT BASED  
KITCHEN

## T A P A S M E N U

3 plates for £16.50

### Baked 'Feta' with Olive Tapenade

*'Feta', marinated & baked, with an olive & artichoke tapenade.  
Served with toasted ciabatta. (GFO) - £6.50*

### Spinach & 'Ricotta' Cannelloni

*Spinach and homemade cashew ricotta filled pasta tubes,  
served with a tomato sugo. - £6.50*

### Herby Potatoes

*New potatoes, smothered in a fresh lemon, chive  
& dill herb dressing. (GF) - £5.50*

### 'Prawn' Pil Pil

*'Prawns', in a chilli and garlic marinade,  
served with polenta. - £6.50*

### Artichoke Tapenade

*Olive Caper & Artichoke tapenade,  
served with toasted ciabatta. (GFO) - £5.50*

### Courgette Fries

*Pan seared courgette, topped with parmesan.  
Served with a tzatziki dip. (GF) - £5.50*

### Chimichurri Garlic Bread

*Fresh & herby chimichurri dressing, drizzled on  
top of 3 slices of garlic bread. (GFO) - £5.00*

### Basque cheesecake

*Silken tofu burnt basque cheesecake, served with a berry compote. (GF) - £7.50  
(ask server for flavour of the week)*

(GF) Gluten Free (GFO) Gluten Free Option

*(Please ask a member staff about any other allergy concerns)*