

FOODWELL DINNER

MINDFUL DINING

GIN & TONIC SERVES

QUINCE, ELDERFLOWER & CUCUMBER	9
RHUBARB, GINGER & GRAPEFRUIT	8.5
RASPBERRY, ROSEMARY & OLIVE	8.75

SMALL PLATES & STARTERS

NOCELLARA OLIVES GF V VEG	3.5
GUACAMOLE & CORN CRACKERS GF V VEG	6
BURRATA whipped burrata, broken tomato, basil oil, lemon, pine nuts. VEG	9.5
THAI RED CURRY BEEF SKEWER pickled cucumber, mint, coriander, togarashi, pineapple, flatbread	9
SALMON CEVICHE passion fruit tiger's milk, purple potato, pickled beet, avocado, lotus root. GF	9
LAMB RAS EL HANOUT celeriac puree, pickled red onion, dukkah, rose & sumac yoghurt. GF	9.5
SATAY CHICKEN peanut, penang sauce, thai slaw, seeds, nuts	9
MISO BLACK COD pickled ginger, cucumber. GF	22

LARGE PLATES

TOKYO BEEF FILLET RAMEN fragrant tokyo-style dashi bone broth, broccoli, beansprouts, rainbow vegetables, lime, beetroot, egg. GF	15
FOODWELL BURGER superfood brioche, chipotle sour cream, cheese, salsa verde, avocado, crispy onion, smoked sumac salted chips	14
COCONUT KATSU CURRY chicken, pickled ginger & vegetables, katsu sauce	15
GUNPOWDER DUCK & BURNT CAULIFLOWER indian spiced crispy duck, black dahl, coriander, mint & chilli. GF	17
TUNA POKÉ whole grain miso rice, pickles, edamame, avocado, rainbow beets, pineapple, soy, sesame. GF	16
FISH CURRY seabass, king prawn, corn, lychee, pineapple, red coconut sauce, sour thai noodles	18
STEAK & CHIPS 6oz fillet, mushrooms, tomato, kale chimichurri, smoked sumac chips. GF	22

COCKTAILS

SUPERFRUIT SANGRIA superfruits, lemon, rose, soda	8
BUTTERFLY PEA PORNSTAR butterfly pea, finlandia, lime, pineapple, prosecco	10
LAVENDER & ALOE MARTINI bombay sapphire, maraschino, lavender, aloe vera juice, lemon	9
POMEGRANATE PISCO SOUR house-infused pomegranate pisco, lime, aquafaba, bitters	9
BEETROOT TOMMY'S beetroot el jimador tequila, agave, lime	9

Plannt.

Nutrition-focussed, plannt-powered dishes from around the world.

Lemon Courgette Scallops celeriac spaghetti, lemon, samphire, smoked cashews, toasted almonds. GF V VEG	7
Aubergine Fillet pineapple, smoked tofu, roasted pepper, korean sweet & sour, coconut, crispy shallot. V VEG	6.5
Cauliflower Hot Wings southern spice, chilli dipping sauce. GF V VEG	7
Indian Mushroom Balti Burger shiitake mushroom, baby gem, pickled red cabbage, harissa cheese, korean ketchup smoked sumac salted chips. V VEG	12
Black Bean & Lentil Nachos sweet potato cheese, salsa verde, mint, coriander, basil, chilli. V VEG	11
Cauliflower Shawarma charred cauliflower, coconut yoghurt, pine nuts, pomegranate, coriander, chilli, rose. GF V VEG	12.5

SIDES

HALLOUMI SLEEPERS greek yoghurt, pomegranate, mint. GF VEG	4.5
HISPI CABBAGE miso, feta. GF VEG	5
CHIPS smoked sumac salt GF V VEG	4
TOGARASHI VEGETABLES GF V VEG	4.5
MISO RICE GF V VEG	4.5
MIXED LEAF SALAD GF VEG	4
BALTI HASSELBACK POTATOES GF V VEG	4.5

ALL TABLES ARE SUBJECT TO A DISCRETIONARY SERVICE CHARGE OF 10% WHICH GOES DIRECTLY TO THE STAFF WHO WORKED ON THE DAY. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR INTOLERANCES UPON SEATING.

V VEGAN VEG VEGETARIAN GF GLUTEN FREE

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