

BAR SNACKS

NOCELLARA 4

OLIVES V VE GF
Over ice

STEAMED 4

EDAMAME V VE GF
Togarashi salt

ASPEN 4.5

FRIES VE GF
Parmesan & truffle

CHUNKY 6

GUACAMOLE V VE GF
Corn chips

POPCORN 6.5

HALLOUMI VE
Honey & truffle drizzle

V VEGAN
VE VEGETARIAN
GF GLUTEN FREE

PLEASE MAKE YOUR SERVER
AWARE OF ANY ALLERGIES.
ALL TABLES ARE SUBJECT TO
A DISCRETIONARY SERVICE
CHARGE OF 10%

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PRIVATE HIRE & EVENTS

SMALL PLATES

THAI WATERMELON V VE 6

Hot, sour & sweet watermelon with crunchy
Thai vegetables, sesame & smashed roast peanut

VEGAN GYOZA V VE 6.5

Steamed vegetable gyoza dumplings with a
hot and sour ponzu dipping sauce

CAULI HOT WINGS V VE GF 7

Golden crispy cauliflower wings with buffalo
dunking sauce

AROMATIC ROAST AUBERGINE V VE 7

Tenderised spiced aubergine fillet, chilli & coriander
labneh with pane carasau crisp

SALMON AGUACHILE GF 9

Sliced salmon, jalepeño water, passion fruit,
cucumber, beets & rainbow radish

FLAMED YAKITORI CHICKEN SKEWERS 9

Crispy chicken, thick peanut Penang sauce,
sour Thai slaw & crushed nuts

BURRATA 9.5

Torn creamy burrata, scorched tomatoes,
watermelon, elderflower & basil

TEMPURA PRAWN SKEWER 9.5

Light, crisp king prawns with lime
& sriracha dipping mayo

TACOS 9.5

Crunchy shrimp or tequila pulled pork
Fresh guacamole, pickled red onion, pineapple
salsa, lime & coriander

CHEESE BAO'GER 9.5

Steamed bao buns, flame grilled burger, grilled
cheese, pickles, chipotle sour cream & fiery green salsa

BAHARAT SPICED CRISPY LAMB GF 9.5

Green harrissa, velvet hummus, mint yoghurt,
pistachio & pickled red onion

