



# MOTOWN NIGHT

## STARTER

BRAISED CRISPY PORK BELLY  
WITH THAI SWEET CHILLI SAUCE

BROCCOLI AND CAULIFLOWER BITES  
WITH THAI SWEET CHILLI SAUCE (VG)

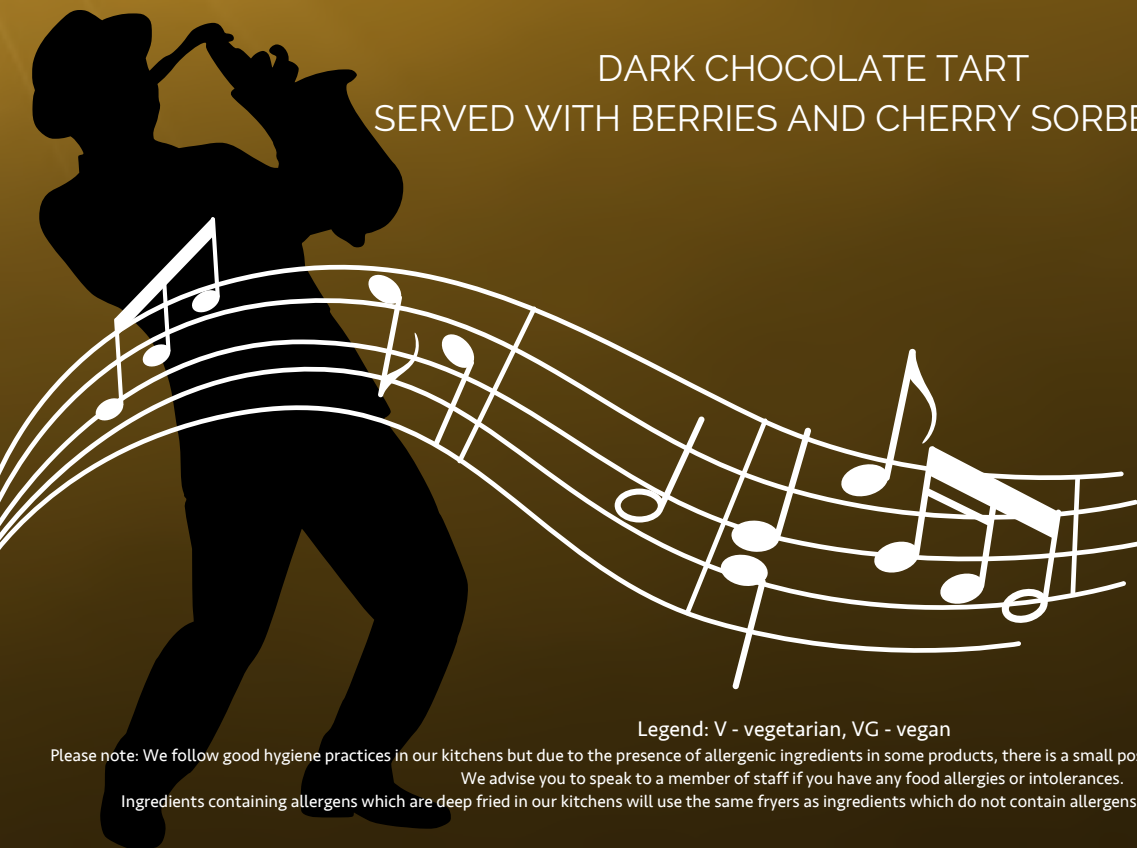
## MAIN COURSE

FRIED SEASONED CHICKEN,  
CILANTRO LIME JALAPEÑO RICE, AMERICAN SLAW,  
BLACK EYED PEAS, MACARONI CHEESE BITES

NOURISH BOWL  
MISO MAPLE GLAZED TEMPEH,  
CILANTRO LIME JALAPEÑO RICE, KALE, AVOCADO SALAD,  
PAN FRIED PLANTAINS, FRESH PINEAPPLE AND AVOCADO (VG)

## DESSERT

DARK CHOCOLATE TART  
SERVED WITH BERRIES AND CHERRY SORBET (VG)



Legend: V - vegetarian, VG - vegan

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.

We advise you to speak to a member of staff if you have any food allergies or intolerances.

Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.