

z u c c o & h e r b i v o r e

*Friday 10th November
Mill St, Pontypridd*

4 course set menu

Seasonal ingredients cooked with care and imagination

beetroot & black cumin pakoras

split pea dhal | curry leaf | herb yogurt

celeriac & apple veloute

roast grapes | dill oil | toasted hazelnut

maple roast squash

peanut tahini | black garlic | kale | tamari seeds

clementine & almond cake

orange blossom custard | pistachio

everything is vegan

£28pp

booking essential: email

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