

h e r b i v o r e / m e c c o f f e e

Thursday 18th & Friday 19th March From 5pm

Crwys Rd, Cardiff

A feast of vegan sharing plates alongside a selection of delicious wines.

Seasonal ingredients cooked with care and imagination.

white bean purée

grilled & marinated courgette | dried black lime | flatbread

carrot & dill fritters

sour cherry tabbouleh | yogurt sauce | cherry molasses

masala courgette & black eyed beans

coriander chutney | puffed rice

fried new potatoes

pickled samphire | nori aioli

grilled summer cabbage

walnut miso butter | rhubarb kimchee

golden tomatoes

cardiff salad leaves | elderflower dressing | dried black olive

macerated strawberries

chocolate & cardamon ganache | alphonso mango

£27 per person

booking essential: email simon@theherbivorecdf

