

LARGE PARTY MENU

STARTER A SELECTION OF:

FLATBREADS & ARTISAN BREAD, OLIVE OIL, ZA'ATAR   

HOUSE HUMMUS  

PADRON PEPPERS & MARINATED OLIVES 

ROMESCO  

BEETROOT BORANI  

HOUSE PICKLES  

STARTER

+

MAIN

£20

MAINS A CHOICE OF:

MARINATED STEAK, PARMESAN POLENTA, BALSAMIC ROASTED TOMATOES, ROCKET   

SLOW COOKED LAMB, CURRIED CHICKPEAS, JERSEY ROYALS, CORIANDER FLATBREAD  

POACHED SALMON, ASPARAGUS, PEAS, MINT, ORGANIC POTATOES, CONFIT GARLIC & PARMESAN BUTTER  

HOMEMADE FALAFEL, ROMESCO, ORGANIC TOMATO SALAD, TAHINI, FRESH HERBS, CORIANDER FLATBREAD    

PANCETTA FLATBREAD, PARSLEY, GREEN OIL, ROSEMARY, BASIL, ROCKET, TOMATO BASE  

STARTER

+

MAIN

+

DESSERT

£25

SEASONAL ROAST VEGATBLE FLATBREAD, YORKSHIRE FETTLE, BASIL, GARLIC OIL, ROCKET, TOMATO BASE  

ARTICHOKE FLATBREAD, OLIVES, CHERRY TOMATOES, PESTO, ROCKET   

SIDES

FRIES, GARLIC MAYO   

4.5

TEMPURA CAULIFLOWER, VEGAN RANCH   

7

HALLOUMI BITES, SPICY MAYO   

6

SWEET POTATO FRIES, SPICY MAYO  

5.5

DESSERTS A CHOICE OF:

CHOCOLATE BROWNIE, VANILLA ICE CREAM 

STICKY TOFFEE PUDDING, VANILLA ICE CREAM 

MISO GLAZED BAKED BANANAS, CANDIED WALNUTS, VEGAN ICE CREAM   

THIS MENU IS AVAILABLE TO PARTIES OF 10 OR MORE PEOPLE.
ANY PARTY OF 15 OR MORE PEOPLE WILL BE ASKED TO ORDER FROM THIS MENU.
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS YOUR PARTY MAY HAVE.

TO BOOK EMAIL EVENTS@WEAREERNEST.COM

VEGAN  GLUTEN  EGGS  FISH  MILK  MUSTARD 
NUTS  SESAME SEEDS  SOYA  SULPHUR DIOXIDE  CELERY 