FILMORE & UNION dinner

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Early bird $^{\star}_{17:30-19:00}$ $\left\{ \begin{array}{l} 2 & \text{COURSES } £ 14.95 \\ 3 & \text{COURSES } £ 19.95 \end{array} \right\}$

NIBBLES all (IF)

Maple-roasted chorizo 4 \P Marinated olives with slow roasted tomatoes 3 \P \P VE) Malay spiced nuts 3 \P \P \P \P \P Nale Crisps 3 \P VE)

SHARING BOARDS

FILMORE SPECIAL (1-2 ppl) chorizo, aubergine paté, stuffed peppers, cashew paté, fennel with orange salad and garlic flatbreads 13 (In)

FILMORE BREAD BOARD (1-2 ppl) hummus, feta, tomatoes, chutney, oils and balsamic 9

STARTERS

*FILMORE BEEF MEATBALLS in rustic tomato sauce with homebaked bread 6.5 (GF): (DF)

*SOUP, homebaked bread or seasonal Vegan bread 6 : GF : (VE) (DF) (P) (omit bread for paleo)

SERRANO HAM SALAD, seared figs, celeriac and puy lentils with maple dressing 7.25 🖫 🕟

AUBERGINE & SPINACH PATE served with fennel and orange salad with flatbreads 6.95 Pinach (N) (V) (F)

*SMOKED HADDOCK AND SWEET POTATO FISHCAKES served with a fresh green salad 6.95 🌉 🗊

MAINS

SEASONAL TAGINE served with moroccan rice and leaves with flatbreads 13.50 (omit rice for paleo)

FILMORE BEEF BURGER on beetroot hummus ciabatta with caramelised red onions, carrot and beetroot pickle with tzatziki dressing served with baked paprika fries 14 (6):

HAKE WITH CAULIFLOWER RICE, roast cherry tomatoes and sweet potatoes 16.5

NUT BUTTER CHICKEN SUPREME with soba noodles, edamame beans, butternut squash and asparagus 15 (N) (PF)

*BAKED SWEET POTATO AND LENTIL CAKE served with moroccan roasted vegetables and spinach and cashew hummus 11 add wedges 4 II (IF) (V) (VE) (IN) add poached eggs 2.5

*SMOKED HADDOCK AND SWEET POTATO FISHCAKES served with warm asian salad. Tamari and ginger dressing 12 💵 🕟

*VEGAN CURRY served with flatbreads, seed mix, cashew and spinach paté with coconut rice 11 \P \P \P \P

SIDES 4 each

Sweet potato wedges & tzatziki 🎹 🕡 P | Baked paprika fries 🖫 🕡 📭 V 🕪 | Warm asian greens 🖫 🕩 🕦

Moroccan roasted vegetables $\P (VE)$ | Chopped green salad $\P (VE)$

DESSERTS

*WARM CHOCOLATE BROWNIE, strawberries and pistachios with coconut and white chocolate 6.5 🖭 V

*RAW VEGAN LEMON AND BERRY CHEESECAKE 7.5 \P \P \P \P

ACAI BOWL BRÛLÉE, with fig, seasonal fruit and garnished with sesame seeds 7.5 (IV) (IV) (IV) (IV)

PANCAKE WITH PASSIONFRUIT, pistachio and yoghurt 7.5 (I) for coconut yoghurt add 0.5

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

GLUTEN FREE : AVAILABLE AS GLUTEN FREE P PALEO OF DAIRY FREE ON CONTAINS NUTS V VEGETARIAN VE VEGAN

EAT CLEAN LEAT PURE