

# menu

£ 26 per person\*

Select 1 from appetizer, 1 from Main course per person

## - APPETIZER -

Indian Chickpea Chaat Salad [V] [VE] [GF]

Hummus [V] [VE] [GF]

served with house bread [V] [VE] [GF option]

Cacik [VE] [GF]

served with house bread [V] [VE] [GF option]

Mediterranean Green Olives [V] [VE] [GF]

Salmon Tartare [GF option]

CREM Kitchen Special Bruschetta [VE] [GF option]

Charcoal Korean Wings

Onion Rings [V] [VE]

Fried Calamari

Bao Bun <<Choice of Crispy Chicken, Keema (Minced Lamb) or Vegan>>

Dumplings <<Choice of Chicken & Mushroom

Pork & Chive, Lamb & Leek or Veg>>

Charred Leeks [V option] [VE] [GF]

## - MAIN COURSE -

Thai Red Curry with Tofu [VE] [V]

Slow-cooked Chicken Biryani Rice

Chicken Shish

Lamb Ragu Pasta

Barbecue Pork Belly burger

Beef Bone Marrow Burger, skin on chips

Thai Red Curry with Fish

Taco Time <<4 freshly hand rolled corn taco's with choice of crispy fish [GF] or cauli [V] [VE] [GF]>>

## - DESSERT - + 6 £

Salted Caramel and Chocolate Brownie [GF]

Dark Chocolate Cheesecake [V] [VE] [GF]

Tiramisu

Affogato al Caffè [GF]

Lemon Tart