

HERB AFTER DARK MENU

served from 5pm - 8pm Everything is plantbased!
For Allergy information please see the other side of this menu.
Check out our Specials menu, PTO.

SMALL PLATES // STARTERS

FIRECRACKER CAULIFLOWER WINGS - £7.55 - Drizzled with firecracker buffalo sauce & a side of herb's own mayo

HUMMUS PESTO POT - £6.95 - Homemade basil & mixed nut pesto drizzled over our famous Hummus, served with hot bread to wipe out every last drop

BREAD AND OLIVES - £6.95 - Ciabatta, baked in the oven til warm, served with The Herb, garlic and rosemary marinated olives

BIG PLATES // MAINS

BLACK PEPPER CAULIFLOWER - £16.95 is our new favourite! A plant based spin on black pepper chicken. Battered sticky cauliflower wings, in a sweet and spicy sauce served with tofu fried rice, using our delicious scrambled tofu, topped with spring onions and sesame. * Travis Barker's favourite Herbarium Meal :P

THE HERB CLASSIC - £15.95 A delicious charred Beyond Meat patty, sliced tomatoes, onions, pickles, ketchup and American mustard in our soft, brioche buns. Classic for a reason! All served with chunky chips and a maple mustard mixed side salad **ADD COLESLAW OR CHEESE £1.25 // ADD BACON £3.50**

TANDOORI CHICK'N WRAP - £16.95 Chick'n pieces, marinated in classic South Asian spices and yoghurt, charred, and piled high on a bed of salad, and a soft flour tortilla, topped with mango chutney, our minty raita and crispy onion. All served with a chunky chips.

THE BUDDHA BOWL - £13 - Sesame tofu, Pea smash, Edamame beans, Lime coleslaw Served with a fluffy rice mix - topped with seeds, spring onions, and a gluten free soya and ginger dressing. **ADD SPRING ROLLS WITH SWEET CHILLI £4.50**

SWEET PLATES // DESSERTS

AFFOGATO £4.95 - traditionally known as "affogato al caffe" is an Italian coffee-based dessert. A generous scoop of vanilla ice cream served with a hot shot of espresso and topped with cacao nibs.

LOTUS CHEESECAKE - £6.50 - Crisp lotus Biscuit Base, topped with a Baked Coconut Vegan Cheesecake and spiralled with lotus Biscoff sauce, topped with a rich lotus topping and biscuit crumb.

BELGIUM BERRY WAFFLE WAY - £6.95 - One toast Belgium waffle, with vanilla ice cream, topped with berry compote, fresh mixed berries, maple syrup and toasted almonds.

HOT CHOCOLATE FRUGDE BROWNIE - £6.50 - tense, rich, fudgy, dark brownie topped with cocoa nibs served with Vanilla Ice Cream.

OH GO ON THEN - £6.50 - Why not finish off with Irish coffee, or an Amaretto Hot Chocolate both served with vegan cream and dusted with cacao powder.

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Our seasonal specials change roughly every month.
Check out our bar menu, PTO

BEETS ME! FLATBREAD - £15.90

Our toasted flatbread topped with creamy roast pepper & paprika hummus, house-pickled carrots, slow-roasted beetroot, fresh herbs and a drizzle of zesty tahini yoghurt. Finished with fresh herbs and served with a warm Mediterranean rice salad topped with dukkah.

GRILLED PEACH & PECAN SALAD- £14.75

Chargrilled peaches, toasted pecans, red cabbage and peppery greens tossed in a balsamic dressing on a bed of rice. Topped with vegan feta for a fresh, sun-kissed flavour that tastes like the beginning of summer on a plate.

KOREAN BBQ BALLS - £14.50

Juicy beyond meat balls, tossed in a smoky-sweet Korean BBQ-style sauce with hints of garlic, ginger and gochujang. Served with a mixed white and brown rice finished off with a drizzle of sriracha mayo and spring onions.

MIDDLE EASTERN AVO BOARD - £14.95

Smashed avocado sprinkled with dukkah and crumbled Domiati-style cheese on toasted sourdough. Served with a side of herby tomato side salad, roasted za'atar mixed potatoes, house pickles and a pot of creamy hummus.

LEMON & POPPYSEED WAFLES - £9

A sweet waffle topped with bright & tangy plant based lemon curd (it's amazing), served with creamy vanilla ice cream.

ALLERGIES / INTOLERANCES WE CAN PROUDLY CATER MOST OF OUR MENU TO DIFFERENT DIETARY REQUIREMENTS. WE DO HAVE ALLERGENS IN OUR KITCHEN HOWEVER WE ARE CONFIDENT THAT WE CAN PREPARE YOU A SAFE MEAL. PLEASE TELL YOUR SERVER WHAT YOUR ALLERGIES ARE AND WE CAN WORK WITH YOU. JUST TO NOTE EVEN IF YOU HAVE HAD THE DISH BEFORE, PLEASE INFORM THE STAFF AS RECIPES CHANGE. // THANK YOU THE HERB TEAM