

# Gulbenkian Café

## Starters

Homemade Thai fish cakes with sweet chilli sauce

Deep-fried Breaded Brie with cranberry sauce on mixed leaves **V**

Chef's Soup of the Day **VE**

## Mains

### **Pie of the Week**

Chef's Pie of the Week served with seasonal vegetables, celeriac mash and gravy

### **Fish and chips**

Whitstable Bay beer battered fish and chips served with peas, curry sauce and bread and butter

### **Roasted cauliflower steak (VE)**

Served with red pepper and olive salsa served on giant couscous and pomegranates

### **Chana Masala (VE)**

Homemade chickpea and potato curry served with rice, naan, poppadum's and mango chutney

### **Beef Bourguignon**

Served with celeriac mash and green beans

### **Chargrilled Chicken Burger**

Topped with halloumi, chipotle mayo served with chips and onion rings

## Desserts

Homemade Seasonal Crumble served with hot or cold custard

### ***Homemade desserts from Winnie Bakes***

Banoffee Pie

Caramel Biscoff Cheesecake

Chocolate Oreo Brownie served with dairy free ice cream **(VE)**

Main Course £11.95

Two Courses £14.00

Three Courses £17.00

If you have any specific dietary or allergy requirements please speak to a member of staff

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