## Bunk



Each of our local and seasonal dishes is cooked from the heart using traditional methods with a focus on vegetables.

### STARTERS TO SHARE

**Grilled bread toast** <sup>G M SE</sup> 8.50 Pico de gallo | black beans | cheddar

Spinach guacamole MSE 10
Tortillas | burrata | dried tomatoes

Roasted paprika <sup>G M SU</sup> 12.50 Yoghurt dip | cucumber | flat bread

Beetroot salad N MU SU 9.50

Oak leaf salad | roasted yellow beet | pickled white beet | red beet | roasted walnuts | walnut vinaigrette | *Vegan* 

Pumpkin hummus  $^{\rm M \, N \, SE}$  12.50 Lime yoghurt | pistachio | pork belly

**Pumpkin quiche** <sup>G M SE</sup> 11.50 Quiche | pumpkin cream | ricotta za'atar | roasted pumpkin | pumpkin seeds

Roasted turnip ENMUSU 11

Turnip | vadouvan mayonnaise | chimichurri | hazelnut crunch | pickled turnip

Melanzane <sup>M</sup> 12

Aubergine | mozzarella | Parmesan cheese | tomato | basil



#### MAINS

**Grilled cauliflower** G MU M SO CE 20 Cauliflower cream | leek | mushrooms | kidney beans

Pumpkin gnocchi 20.50 Gnocchi | pumpkin sauce | roasted pumpkin | crispy sage leaves | wild

mushrooms | Vegan

Braised veal cheeks SUCE 22.50 Veal cheeks | parsnip potato puree | roasted carrots | kale | crispy kale

Cod F E M SU 23.50

Cod | confit potato | roasted celeriac | red beetroot | hollandaise | blueberry

Daurade FMSU 22.50

Daurade | warm spinach, cavolo nero, beetroot leaf salad | lemon butter sauce



# DUTCHIES AND THEIR CHEESE

Selection of Dutch cheeses <sup>G M N</sup> 14 Fig & nut bread | jam

Cheesecake EGM 8.50
With a hint of blue cheese | fig jam

#### **DESSERTS**

Sticky toffee pudding EGM 10 Pudding | salted caramel | vanilla ice cream

**Chocolate & olive oil** E G M 9 Butter cookie | salt | ganache

Honey & corn M 11 Vanilla sauce | red fruit | honeycomb | popcorn ice cream

Chia panna cotta 10

Cherries | vegan vanilla ice cream | quinoa crunch | Vegan

