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SOUP OF THE DAY - served with a Ciabatta. (GF) (D) (C) (G)	£5.45
SPICED PLANT BASE KOFTAS - served with Mint Yoghurt, Cherry Tomato and Coriander Salad. (GF) (M) (SO) (G)	£6.95
BRANDY MUSHROOM PATÉ - served with a Balsamic Red Onion Jam and Crostini. (GF) (G) (S)	£6.95
PLUM TOMATO, MOZZARELLA, RED ONION BRUSCHETTA Served with Basil Oil (GF) (G)	£5.95
CHEF'S RISOTTO OF THE DAY (GF) (C) (D) (S)	£5.95
BREAD AND OLIVES - served a with Balsamic and Olive Oil Dip. (G)	£3.45



RISOTTO OF THE DAY (GF) (C) (D) (S)	£12.95
PAPRIKA AND THYME 'MEATBALLS' - served with Linguine and an Arrabiata Sauce finished with Basil Oil. (SO) (G) (S) (C)	£12.95
CHEF'S SUPER SALAD - Broccoli, Roasted Sweet Potato, Quinoa, Avocado, Pomegranate, Baby Gem, Walnuts and Chefs Dressing. (GF) (N) (M)	£9.95
Add Marinated Quorn - £2.50	
SPECTACULAR SAUSAGE AND MASH - Quorn Sausages served with Spring Onion, Sage and Wholegrain Mustard Mash, Pan Fried Savoy Cabbage and a Red Wine Jus. (M) (G) (S)	£11.95
CLASSIC FISH AND CHIPS - Beer Battered Tofu served with Chips, Minted Mushy Peas and Tartare Sauce. (G) (D) (M)	£13.95
MIDNIGHT KATSU - Breaded Quorn served with Katsu Curry Sauce, Sticky Rice and Naan Bread. (GF) (S) (G)	£13.95

### **BURGERS**

All burgers are served on a Char-Grilled Brioche Bun with Iceberg, Tomato, Onion, Burger Sauce and Fries.

#### ALL BURGERS AVAILABLE IN QUORN AND PLANT BASED OPTIONS!

THE MET	RO BURGER (GF) (G) (SO) (M)	£10.95
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Add Cheese £1.50

#### THE TENNESSEE CRISP BURGER £13.95

Freshly homemade burger served with Tennessee BBQ Pulled Jackfruit and Crispy Onions. (GF) (G) (M) (S)

#### THE APPLEWOOD SMOKY BURGER £12.95

Freshly hand made burger served with Applewood Smoked Cheese and a Red Onion Jam. (GF) (G) (M) (S) (D)

#### THE APPLEWOOD CHILLI BURGER £13.95

Freshly homemade burger served with Quorn Chilli Con Carné, Sour Cream, Salsa and Applewood Smoked Cheese. (GF) (D) (S) (M) (G)

## METROPOLIS SIGNATURE KEBABS

Served with Fries, a Flat Bread topped with Tomato, Red Onion, homemade Lemon £14.95 and Mustard Coleslaw, Coriander Salad, Chilli Jam And Mint Yoghurt with a Vegetarian choice of the following: (M) (GF)

SPICED KOFTAS (G) (D) (M) (S)

PIRI PIRI LEMON QUORN (G) (D) (M) (S)

FRIED HALLOUMI (D) (G)

Fancy a bigger bite? add another Vegetarian topping: 1 topping £2.50, 2 toppings £5.00.

## SHARING PLATTER

Starting with Olives, Ciabatta Bread, Tomato Chutney, Onion Chutney, Salad, homemade Lemon and Mustard Coleslaw (M) (G) (S) and a selection of the following:

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Meatballs, Beer Battered Cajun Tofu, Pulled Jackfruit, Koftas, Piri Piri Lemon Quorn, Mushroom Paté (E) (D).

For 1-4 people £7.50 per person (4 toppings) + £2 per extra topping. (GF)

# **SIDES**

FRIES	£2.95
DIRTY FRIES WITH PULLED JACKFRUIT - served with Spring Onion and Chilli. (s)	£5.95
DIRTY FRIES WITH VEGETARIAN BACON AND CHEESE - served with a Garlic Aioli. (D)	£5.95
DIRTY FRIES WITH QUORN CHILLI CON CARNÈ AND CHEESE (D) (G) (S)	£5.95
BEER BATTERED ONION RINGS (G) (B)	£2.95
SIDE SALAD (M)	£2.95
BREAD (G)	£2.95
GARLIC BREAD/CHEESE (D) (G) (M) £2.95	/£3.50
CHEF'S HOMEMADE LEMON & MUSTARD COLESLAW (M)	£2.95
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DESSERT MENU	
DESSERT MENU  COCONUT PANACOTTA WITH MULLED BERRIES AND PISTACHIO CRUMB (GF) (N) (S)	£6.45
COCONUT PANACOTTA WITH MULLED BERRIES AND	£6.45
COCONUT PANACOTTA WITH MULLED BERRIES AND PISTACHIO CRUMB (GF) (N) (S)	
COCONUT PANACOTTA WITH MULLED BERRIES AND PISTACHIO CRUMB (GF) (N) (S)  CHEF'S CHEESECAKE OF THE WEEK (D) (G)  CHOCOLATE BROWNIE, CHOCOLATE SAUCE AND	£6.45
COCONUT PANACOTTA WITH MULLED BERRIES AND PISTACHIO CRUMB (GF) (N) (S)  CHEF'S CHEESECAKE OF THE WEEK (D) (G)  CHOCOLATE BROWNIE, CHOCOLATE SAUCE AND MADAGASCAN VANILLA ICE CREAM (SO) (G) (N)	£6.45 £6.45

Dear valued customers. Every effort is made to ensure that all allergens are kept strictly away from other foods. All allergens are labelled on the menu. We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present in our premises and of those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.