

AETHOS CAFE



SNACKS 5

Sourdough Bread

Thyme infused EVOO

Marinated Nocellara Olives (pb)

House Pickles (pb)

Carrot, rainbow radish, cucumber

Grilled padron peppers (pb)

Cornish sea salt, lemon

SMALL PLATES 10

Butter bean hummus (pb)

smoked red pepper, pecans, house bread, EVOO

Grilled asparagus (pb)

Herbed sesame dressing

Bluefin tuna crudo

Clemintine and mint dressing

Crispy Chicken Bites

Gochujang, blue cheese

Prawn Bites

Wild garlic aioli, sourdough

Fried courgette flowers

Goats cheese, honey dressing

SANDWICHES 14

Willow Burger

Aged beef and bone marrow patty, smoked tomato aioli, cheddar

Plant Burger (pb)

Kimchi slaw, smoked Applewood cheese, sweet chilli

Pastrami Club

sage mayo, pickled cucumbers

Mushroom Club (pb)

Vegan smoked cheese, caramelised onions

LARGE PLATES

Kale Salad (pb)

Whipped tofu, avocado, roasted sweet potatoes, lime dressing (add protein +5)

15

Grilled Scottish Salmon

Monks beard, harissa

21

Half Spatchcock Chicken

Wilted greens, lemon jus

21

Grain salad (v)

Mangetou, feta, poppy seed dressing, walnuts

15

Flank steak

House BBQ, crispy shallots

24

Rigatoni alla Norma

Tomato, aubergine, capers

14

Caesar salad

Romaine lettuce, croutons, capers, parmesan (add protein +5)

14

SIDES 6

Braised Greens (pb)

Lemon zest

New potatoes

Salsa macha (pb)

House Salad (pb)

Lemon vinaigrette, Evoo

Fries

Truffle Fries

(+1)

DESSERTS 9

Sticky Toffee Pudding

Toffee sauce, clotted cream

Chocolate brownie

caramelised pecans

Basque cheese cake

Blueberry compote

Chocolate cookies

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

Please inform our team about any allergies or dietary requirements.

Due to the nature of our restaurant we can not guarantee trace of allergens or cross contamination