# OUR FLATBREADS

**Our signature Yeotown sourdough flatbreads are naturally fermented for 72 hours, creating a lighter, more digestible base topped with vibrant, nourishing ingredients.**

## Harissa Spiced Devonshire Lamb

Homemade hummus, pickled slaw, tahini yoghurt & pomegranate. (G)(S)

Rich in protein & fibre and gut-supporting fermented slaw to balance.

**16**

## Calisto's Tandoori Chicken

Homemade raita, baby gem lettuce, tomato & fresh coriander. (G)(D)

A balanced combination of lean protein, antioxidant-rich tomatoes & healthy fats.

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## Chestnut Mushroom & Caramelised Onion

Devonshire cheddar, mushroom, caramelised onion, walnut parmesan & rocket. (G)(D)(N)(V)

Immune-supporting nutrients and omega-rich healthy fats.

**15**

## Devonshire Cheddar & Kimchi

Spicy homemade kimchi, marinara, cheddar, chilli, spring onion & coriander. (G)(D)(V)

Fermented vegetables to support gut diversity and cheese for protein and calcium.

**15**

## Summer Vegetable & Hummus

Homemade hummus, seasonal vegetables and sunflower seed pesto. (G)(S)(VG)

A colourful mix of seasonal vegetables delivering fibre, antioxidants & plant protein.

**15**

## Garlic & Herb

Homemade plant-based garlic & herb butter. (G)(VG)

Mozzarella + 4 (D)

A slow fermented take on a classic.

**11**

**Disclaimer**: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances.
An optional 12.5% discretionary charge will be added to your bill.

**Allergen Guide:** Celery **(C)** - Gluten **(G)** - Mustard **(M)** - Dairy **(D)** – Nuts **(N)** - Vegetarian **(V)** - Peanuts **(PN)** - Sesame **(S)** - Sulphates **(SU)** - Soya **(SY)** - Fish **(F)** - Eggs **(E)** - Vegan **(VG)** - Gluten Free **(GF)**