

GROW'S SUNDAY ROAST

Grow is fresh produce kitchen using whole-foods and largely plant based ingredients, with a option of HG Waller chicken as part of our conscious drive towards sustainability.

MAINS

Saffron Roasted Chicken with Zaa'tar served with black garlic mash, seasonal Greens, Charred red onion with molasses, maple Carrots & Grow's signature Gravy

16

| Add Extra gravy – 3.5 | Add Warm Cranberry sauce – 3 |

Spiced Vegan Butternut Squash Lentil & Almond Wellington with Za'atar crust, Black garlic mash, Seasonal greens, charred red onion with molasses & Wild Mushroom Gravy (VG)

15

| Add Extra gravy – 3.5 | Add Warm Cranberry sauce – 3 |

Roasted and spiced Sweet Potato Halves with Freeka, Crispy Kale, Salty Capers & a Creamy tahini dressing (VG)

12

SIDES

Lebanese spiced Cauliflower Cheese with Crispy Onions, Herb & Panko Crumb

6

Whole Roasted New Potatoes with Thyme, Garlic & Homemade Muhammara

6

Maple Roasted Carrots with Rosemary, Cumin seed & sprinkle of Zaa'tar

4.5

Sourdough served with salted butter and mixed Marinated Olives (VG butter available)

5

DESSERTS

Almond & Blackcurrent tart served with Gingerbread ice cream

6

Vegan Brownie Topped Vanilla ice cream & Raspberry Dust (VG)

6

SIGNATURE SUNDAY DRINKS

Recommended to accompany roast dishes. Full drinks menu available.

Bloody Mary

Victor's special spicy recipe, made with love and served with a stick of celery

9.5

Organic Wine

Choose from a range of house and carefully selected wines from Vintage Roots

Various

Soft Drinks

Choose from INTUNE CBD, Karma Cola, Eager juices or This Green Life's Ginger Beer

3.5

Union Coffee

Flat White, Americano, Cappuccino, or Latte. (Iced Available). Freshly ground and served

2.5-5.5