

# Main Menu

## PLANT-BASED FOOD

### Mains

#### Beef Flank Special

Braised PREMIUM REDEFINE MEAT with Red wine, butter bean puree and herb panko  
Allergens: Gluten, Mustard, Soya, Celery, Sulphites

£18.95

#### Aubergine Lasagne

Marylebone's twist on lasagne. Tofu and aubergine in a tomato and bechamel sauce in lasagne sheets. Served with garlic bread  
Allergens: Gluten, Soy, Celery, Sulphites

£15.25

#### Creamy Mushroom Pasta (GF Optional)

Chestnut mushrooms cooked with garlic and oat cream  
(Add Truffle Paste: £2.00)  
Allergens: Gluten, Sulphites

£15.50

#### Chilli 'non' carne

Smoky chilli of spiced mushrooms, lentils and kidney beans on basmati herb rice with cashew sour cream, lime and coriander dress  
Allergens: Nuts

£15.50

#### Bolognese

Our twist of Spaghetti Bolognese. REDEFINE MEAT RAGU served on linguine pasta with basil and parmesan cheese  
Allergens: Gluten, Soy, Celery

£15.95

#### Wulff Aubergine

Oven baked aubergine with a spinach and chickpea salad in a pomegranate dressing, topped with plant-based feta cheese  
Allergens:

£16.95

### Starters

#### Hoisin Bao

Our take on Hoisin duck in sauce with carrot, spring onion, cucumber and shichimi Togarashi  
Allergens: Sesame, Gluten, Soy, Sulphites

£5.95

#### Mixed Pitted Olives

£5.95

#### Tofu Gyoza

Dumplings stuffed with vegetables and tofu with a tamari dipping sauce.  
Allergens: Soy, Gluten, Sesame

£8.50

#### Mango & Cucumber Salad

Edamame, mango, tomato, red onion and cucumber served in a pomegranate dressing  
Allergens: Soy

£7.95

#### Nachos

Guacamole, tomato salsa and sour cream with homemade cheese sauce and Jalepenos served on a bed of nachos  
Allergens: Gluten, Nuts, Mustard, Sulphites

£11.50

#### Miso Aubergine Bao

Steamed Bao bun with deep fried aubergine, vegan mayo, carrots and spring onion  
Allergens: Sesame, Gluten, Soy

£5.95

#### Cauliflower Bao

Steamed Bao bun with cauliflower, chestnut mushrooms breadcrumbs and cheese sauce  
Allergens: Sesame, Gluten, Soy

£5.95

#### Spicy Gyoza

Dumplings stuffed with spicy vegetables with a tamari dipping sauce.  
Allergens: Soy, Gluten, Celery, Mustard, Sesame, Nuts, Sulphites

£8.50

#### Sticky Cauliflower

Crispy tempura-fried cauliflower with a sticky tamarind dip  
Allergens: Gluten, Mustard, Nuts, Sesame

£8.50

### Sides

#### Kimchi

Allergens: Soy

£5.95

#### Avocado

£4.95

#### Green Beans

£4.95

#### Pomegranate Salad

£4.95

#### Bread with Olive oil & Balsamic

Allergens: Gluten (GF Optional)

£5.25

#### French Fries

£5.95

#### Side Salad

£6.50

#### Mac 'n' Cheese

Allergens: Gluten, Nuts, Mustard, Sulphites

£8.75

#### "Fish" Burger

Banana blossom "fish" burger with tartare sauce, red onion, pickle and sracha mayo in a seeded bun. Served with fries  
Allergens: Gluten, Mustard, Soy, Sulphites

£16.95

#### BigWulff Burger

PREMIUM REDEFINE MEAT with burger sauce dressing, pickled onion, vegan cheese, baby gem and shallots in a multiseed bun. Served with fries  
Allergens: Gluten, Celery, Mustard, Soy, Sulphites

£16.95

#### Katsu Curry

Katsu Curry with breaded aubergine and sweet potato. Served with rice and mixed leaves.  
Celery  
Allergens: Gluten, Mustard, Soy, Sulphites,

£16.95

#### Green Coconut Curry

Sweet potato mash and vegetables, aromatic thai roots, spices and coconut cream with basmati herb rice  
Allergens: Sesame

£16.95

#### Super Salad

Roasted butternut with Kale and feta cheese salad  
Allergens: Mustard, Sulphites

£15.25

#### Tofu Chimichurri Salad

Smoky tofu with red cabbage, radish, popponcini peppers and carrots on a bed of baby gem lettuce with chimichurri and Tamari dressing  
Allergens: Gluten, Soy, Mustard, Sulphites

£15.75

Please let us know about any dietary requirements and we'd be happy to help.  
As our dishes are prepared in a kitchen where gluten, nuts products are present, there might be some cross contamination.

A discretionary service charge of 12% will be applied to your bill.