

HERB AFTER DARK MENU

served from 5pm - 8pm Everything is plantbased!
For Allergy information please see the other side of this menu.
Check out our Specials menu, PTO.

SMALL PLATES // STARTERS

FIRECRACKER CAULIFLOWER WINGS - £7.55 - Drizzled with firecracker buffalo sauce & a side of herb's own mayo

HUMMUS PESTO POT - £6.95 - Homemade basil & mixed nut pesto drizzled over our famous Hummus, served with hot bread to wipe out every last drop

BREAD AND OLIVES - £6.95 - Ciabatta, baked in the oven til warm, served with The Herb, garlic and rosemary marinated olives

BIG PLATES // MAINS

BLACK PEPPER CAULIFLOWER - £16.95 is our new favourite! A plant based spin on black pepper chicken. Battered sticky cauliflower wings, in a sweet and spicy sauce served with tofu fried rice, using our delicious scrambled tofu, topped with spring onions and sesame. * Travis Barker's favourite Herbarium Meal :P

THE HERB CLASSIC - £15.95 A delicious charred Beyond Meat patty, sliced tomatoes, onions, pickles, ketchup and American mustard in our soft, brioche buns. Classic for a reason! All served with chunky chips and a maple mustard mixed side salad **ADD COLESLAW OR CHEESE £1.25 // ADD BACON £3.50**

TANDOORI CHICK'N WRAP - £16.95 Chick'n pieces, marinated in classic South Asian spices and yoghurt, charred, and piled high on a bed of salad, and a soft flour tortilla, topped with mango chutney, our minty raita and crispy onion. All served with a chunky chips.

THE BUDDHA BOWL - £13 - Sesame tofu, Pea smash, Edamame beans, Lime coleslaw Served with a fluffy rice mix - topped with seeds, spring onions, and a gluten free soya and ginger dressing. **ADD SPRING ROLLS WITH SWEET CHILLI £4.50**

SWEET PLATES // DESSERTS

AFFOGATO £4.95 - traditionally known as "affogato al caffe" is an Italian coffee-based dessert. A generous scoop of vanilla ice cream served with a hot shot of espresso and topped with cacao nibs.

LOTUS CHEESECAKE - £6.50 - Crisp lotus Biscuit Base, topped with a Baked Coconut Vegan Cheesecake and spiralled with lotus Biscoff sauce, topped with a rich lotus topping and biscuit crumb.

BELGIUM BERRY WAFFLE WAY - £6.95 - One toast Belgium waffle, with vanilla ice cream, topped with berry compote, fresh mixed berries, maple syrup and toasted almonds.

HOT CHOCOLATE FRUGDE BROWNIE - £6.50 - tense, rich, fudgy, dark brownie topped with cocoa nibs served with Vanilla Ice Cream.

OH GO ON THEN - £6.50 - Why not finish off with Irish coffee, or an Ameretto Hot Chocolate both served with vegan cream and dusted with cacao powder.

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Our seasonal specials change roughly every month.
Check out our bar menu, PTO

HARISSA ROASTED AUBERGINE & HUMMUS - £17

Harissa-marinated aubergine, roasted to perfection and served atop creamy hummus, topped with pickled kimchi beetroot, crispy chickpeas, and a drizzle of miso mayo. Served with warm pitta and a rice side salad. *Add extra pitta for £1.50*

LONGEVITY GRAIN BOWL - £14.75

Inspired by the world's Blue Zones, this vibrant, nutrient-packed bowl is designed for health-conscious diners. A nourishing mix of barley, quinoa, roasted sweet potato, courgette, and tomatoes, tossed with shredded spinach and topped with mixed seeds and avocado slices.

TERIYAKI CHICK'N FRIED RICE BOWL - £14.50

A flavourful mix of stir-fried vegetables and tender Chick'n pieces, tossed in a sticky teriyaki glaze and served over Tofu scrambled fried rice. **ADD SPRING ROLLS WITH SWEET CHILLI £4.50**

EVENING CARROT LOX BOARD - £13.95

A beautifully crafted board featuring our signature smoky carrot lox, on a creamy dill cheese, topped with capes and red onion. Served with toasted sourdough and bagel, a vibrant maple mustard side salad, cucumber slices, pickles and a slice of lemon. A perfect balance of rich, tangy, and fresh flavours for a light yet satisfying evening bite.

MIXED BEAN CHILLI CON CARNE - £13.95

A hearty and comforting bowl of smoky, slow-cooked mixed bean chilli, packed with rich spices and deep flavours. Served with your choice of rice or nacho chips. Topped with our very special PeaSmash guacamole, spring onions & grated cheese.

ORANGE AND CARDAMON WAFLES - £9

A sweet waffle topped with plenty of infused cardamom maple syrup, juicy chunks of orange and finished with a sprinkle of cinnamon sugar and a scoop of creamy vanilla ice cream.

ALLERGIES / INTOLERANCES WE CAN PROUDLY CATER MOST OF OUR MENU TO DIFFERENT DIETARY REQUIREMENTS. WE DO HAVE ALLERGENS IN OUR KITCHEN HOWEVER WE ARE CONFIDENT THAT WE CAN PREPARE YOU A SAFE MEAL. PLEASE TELL YOUR SERVER WHAT YOUR ALLERGIES ARE AND WE CAN WORK WITH YOU. JUST TO NOTE EVEN IF YOU HAVE HAD THE DISH BEFORE, PLEASE INFORM THE STAFF AS RECIPES CHANGE. // THANK YOU THE HERB TEAM