



6 course tasting menu
Vegan
From 5pm Monday to Saturday.

Menu

£30

Roast local tomato soup, basil oil and garlic crouton.

Fennel salad, toasted almonds, gooségab ketchup.

Chargrilled field mushroom, asparagus, ratatouille dressing.

Chickpea and peanut butter fritter, orange and chilli jam, roasted root vegetables.

Raspberry ripple ice cream sundae.

Vegan cheese, spiced apple chutney, vegan crackers.

At Molly's we are proud to produce all our food in house using the best of the local suppliers and producers – we are happy to cater for all dietary requirements – just ask your server for advice.



A discretionary service charge of 10% will be added to tables of 6 or more. This is paid directly to your waiter

www.mollysyd.co.uk *"far from the madding crowd"*