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slow down, sip well, eat bright

Small plates are all about creating a social, relaxed dining experience, where you can taste multiple dishes and share flavours. Each dish is designed to be a conversation starter, visually appealing whilst highlighting fresh seasonal ingredients.

To get a full flavour, we recommend 5-6 dishes between two, each dish is served when ready to allow for a relaxed, enjoyable evening at your own pace.

### snacks

|                                              |       |                                                                   |       |
|----------------------------------------------|-------|-------------------------------------------------------------------|-------|
| Warm Sourdough (v)<br>salted butter          | £5.00 | Confit Garlic Hummus (v) (gfa)<br>harissa drizzle, herb flatbread | £7.00 |
| Rosemary Focaccia (v)<br>balsamic, olive oil | £6.00 | House Kimchi<br>spiced Korean cabbage                             | £4.00 |
| Padron Peppers (ve) (gf)<br>chilli salt      | £5.00 | Mini Hash Browns (v) (gf)<br>truffle mayo, parmesan               | £6.00 |

### small plates

|                                                                      |        |                                                                         |        |
|----------------------------------------------------------------------|--------|-------------------------------------------------------------------------|--------|
| Korean Fried Broccoli (v)<br>pickled stem, herb yoghurt              | £10.00 | Korean Fried Chicken<br>confit garlic aioli, kimchi, gochujang sauce    | £13.00 |
| Baked King Prawns & Chorizo<br>potato scraps, gremolata              | £14.00 | Char Siu Braised Pork Belly (gf)<br>bbq pak choi, nashi pear, crackling | £15.00 |
| Gravadlax (gf)<br>lemon fennel, blood orange, extra virgin olive oil | £12.00 | Chargrilled Flat Iron Steak (gf)<br>peppercorn sauce, shoestring fries  | £14.00 |
| Tuna Tataki (gf)<br>avocado, caviar, soy & sesame dressing           | £12.00 | Lebanese Lamb Kofta (gf)<br>tzatziki, greek salad                       | £13.00 |

### sides

|                                                                        |       |                                                               |       |
|------------------------------------------------------------------------|-------|---------------------------------------------------------------|-------|
| Skin on Fries (v)<br>garlic aioli                                      | £5.00 | Caesar Salad (gfa)<br>gem, croutons, bacon, parmesan, anchovy | £5.00 |
| Sweet Potato Fries (v)<br>crumbled feta                                | £6.00 | Hot Honey Roast Carrots (gf)<br>toasted pumpkin seeds         | £6.00 |
| Waldorf Salad (v) (gf)<br>harrogate blue, walnut, apple, frozen grapes | £5.00 | Charred Broccoli<br>chilli oil, almond                        | £5.00 |

An optional service charge is added to all tables, all of which is shared amongst the team