



@fika.co_norton



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

Rosemary Focaccia (v) balsamic, olive oil	£5.00	House Kimchi (v) spiced Korean cabbage	£4.00
Padron Peppers (ve) (gf) chilli salt	£6.00	Mini Hash Browns (v) truffle mayo, parmesan	£6.00
Confit Garlic Hummus (v) (gfa) harissa drizzle, herb flatbread	£7.00	Crispy Halloumi (v) hot honey	£7.00

small plates

Crispy Char Siu Cauliflower Taco* (ve) pickled shallot, herb yoghurt	£12.00	Confit Pork Belly hash brown, black pudding, blackberry jus, crispy kale	£13.00
Kimchi Fritters* (v) tomato and chilli chutney, sumac onions	£12.00	Grilled Flat Iron Steak (gf) red pepper, chilli, chimichurri, aioli	£14.00
Beetroot Carpaccio* (v) (gf) whipped herb ricotta, pickled walnut salad, balsamic	£12.00	Lebanese Lamb Kofta* (gf) tzatziki, greek salad	£12.00
Fika Fried Chicken* sticky rice, katsu sauce	£13.00	Grilled Mackerel Fillet* (gf) aji verde, fennel and caper salad, harissa aioli	£13.00
Garlic & Chilli Prawns tomato, sourdough, mixed salad	£14.00	Any 3 * for £28 available Thursday 5-8pm, Friday and Saturday 5-6.30pm	

sides

Sweet Potato Fries (v) crumbled feta	£6.00	Patatas Bravas (v) (gf) ranch dressing	£6.00
Skin on Fries (v) aioli	£5.00	Charred Tenderstem Broccoli (ve) (gf) crispy chilli oil, toasted almonds	£6.00

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