



# YOUR FESTIVE GATHERING AT GROW

Grow, Hackney is an ecosystem of studios, creative space, bars & kitchen, located by the River Lea in Hackney Wick. We have a reputation of combining creativity and sustainability.

We're passionate about what we serve to you and where we spend your money. We work with local independent suppliers and ethical businesses who do not invest in dubious activity and/or give back to charity wherever possible.

On any given visit, you can enjoy a host of live music and art events, such as a weekly jazz jam, afro-latin festivals, alternative brunch and a monthly eco- market.

We operate as an experiment and ethical sustainable business.

[growhackney.co.uk](http://growhackney.co.uk)

@growhackney



*Please inform us about any food allergies when placing an order. Whilst we do our best to prevent cross contamination, please be aware that we use sesame, gluten, dairy, egg, mustard, soya and sulphur dioxide in our kitchen.*



# SUNDAY MENU

£25 Per Person

## To Share

**Marinated sundried tomatoes & olives**  
**Homemade hummus, babaganoush & warm pita**

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## Main

*(Choose one per person):*

**Slow Roasted HG Walter Leg of Lamb**

**Marinated Free Range Chicken Thighs**

**Cauliflower steak, Tahini + Preserved Lemon Salsa**

**All served with roasted harissa new potatoes, carrots, parsnips, braised red cabbage, sage & onion stuffing, red wine gravy**

## For the table

**Cauliflower & Leek Cheese with Confit Garlic**

**Sprouts with Hazelnut Brown Butter**

**Spiced Roasted Squash**

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## Afters

**Sesame and Dark Chocolate Brownie Squares**

**Festive Spiced Eccles Cakes**

