

BAR FOOD

Served until late (except during Afternoon Tea Service)

SMALL PLATES

We work with Suzanne at Artisan Epicurean, a private chef in Harborne, to curate this zero waste inspired menu by utilising surplus from her other projects to create these delicious dishes.

Croquettes V

Cheese cuts & herb stem potato croquettes with bread crumb & garlic aioli

Falafel V SE

Roasted squash falafel & tahini garnished with maple & cumin zero waste pumpkin seeds

Contains Sesame - Sesame free available on request

Arancini VE

Surplus peperonata risotto arancini, bread crumb

£7.50 per plate

ANY THREE PLATES FOR £20

SIDES

Hummus & Pitta VE

Baked Za'atar pitta chips, hummus & saved carrot skin dukkah

Contains Nuts - Nut free available on request

Bread & Olives VE

A selection of olives served with warm sourdough and infused rapeseed oil

£5.00 each

VE - VEGAN V - VEGETARIAN

KILO
ZERO
CAFE BAR & REFILL TAPROOM

X



If you have a food allergy or dietary requirement, please let us know before you order. While we do everything we can to control cross contamination, our kitchen and our suppliers handle all allergens which may be present.