



Chef's Specials

The very best in plant-based cuisine, developed & cooked to order by Worcester's finest vegan chefs.

If you're visiting us for a meal out or fancy something right out of the very top drawer, our Chef's Specials Menu is definitely the right place to be looking! We've developed a great reputation over the last 2 years for fabulous plant-based food. As we enter a new year, we are lucky to have a fabulous team of chefs working with us to bring new, creative & delicious dishes to your table.

Our front of house staff are extremely knowledgeable about these dishes, so do ask them for more information, or if you're having any difficulties choosing today.

Common allergens are listed at the end of each dish, however we can give more detailed information about their ingredients & cooking technique upon request.

@bethechangefoods

SMALLER DISHES

Gochujang Tempeh & Mushrooms

Tempeh (fermented soybeans) and mushrooms coated in our homemade Korean Gochujang sauce, which is smoky & has a cheeky little kick! This delicious combo is served in Little Gem lettuce boats & topped with sesame seeds & chilli flakes. An absolute favourite from 2019's evening menu, which we've now made available all of the time!

Contains soy & sesame

£6

Spinach & Artichoke Cheeze Fondue

A rich & creamy cheeze fondue, baked with baby spinach & artichoke hearts and topped with veeg parmesan; served with locally-made sourdough bread.

Contains gluten as standard; please ask if you would like gluten-free bread instead of sourdough.

£5

Cheezy Garlic Bread

A locally-made fluffy brioche baguette, baked with Bute Island mozzarella, minced garlic, mixed herbs & the highly acclaimed Suma plant-based butter.

Contains gluten as standard; ask if you'd like it made with a gluten-free baguette instead

£5

Persian Supersalad

An array of exciting middle-eastern flavours & colours: Sumac-roasted cauliflower & chickpeas are mixed through with pomegranate molasses, fresh mint & parsley and all finished with a lemon & tahini drizzle.

n.b. Tahini drizzle contains sesame

£4

MAIN DISHES

Seasonal Wholefoods Bowl of the Day

An ever-changing colourful selection of carefully-seasoned vegetables, pulses, greens & grains, freshly prepared to leave your tastebuds tingling & your belly full! Check the chalkboard to see today's selection.

Allergens detailed on chalkboard

£10

The Big McNamara Burger

Our best-selling burger from Day One: A seitan and soy-based patty, flavoured with a delicate sweetness & an umami twang that will leave you questioning whether it truly is beef-free; topped with melted veeg cheese, veeg bacon, lettuce, tomato & our secret burger sauce. Served in a soft brioche bun, with sweet potato chips & 'slaw on the side. What a corker!

Contains nuts, soy & gluten

£12

Spicy Satay Burger

The star of the show at one of last year's 5 course special evenings; now here for keeps! A seitan, peanut butter & chickpea-based patty with a cheeky kick to it, all finished with Chinese Leaf, house-pickled spicy veg, a satay sauce & dry roasted peanuts. Served in a sourdough charcoal bun, with sweet potato chips & 'slaw on the side.

Contains nuts, soy, gluten & sesame

£12

Tofu Banh Mi

One of our most popular specials ever! Slices of pan-seared tofu, marinated in ginger, garlic, pepper & chilli, served in a fluffy brioche baguette with house-pickled veg, fresh coriander & mayo, with a cooling pot of house 'slaw on the side.

Contains gluten & soy as standard; ask if you'd like this made with a gluten-free baguette

£9

Smoky Tofu Carbonara

Always a crowd-pleaser. Smoked tofu, leeks & peas coated in a creamy Carbonara sauce, mixed through with linguine pasta, topped with plant-based Parmesan cheese & served with a garlic bread

Contains gluten & soy

£10

Mac, Bol 'n' Cheez

The clear winner of our Mac n Cheez competition last summer! Our classic creamy Macaroni cheez, topped with a rich homemade Bolognese and finished with plant-based Parmesan, all treated to an all-important couple of minutes under the grill. As if that wasn't enough, there's a cheeky garlic bread on the side too!

Contains soy and gluten as standard; ask if you'd like this to be made gluten-free (it will take a few minutes longer FYI)

£10

TO SHARE...

Taylor & Chandu's Indecision

These two never could make up their mind; so, if you really can't decide what to have (or just fancy trying lots of little bits), take a leaf out of their book & let us decide for you! Chef will ensure you get a wide breadth of different dishes to try, leaving your mouth full of flavours & your belly full!

Let us know if there are any allergens that we should avoid with your 'Indecision' selection today

£18 between 2 people

£32 between 4 people

The drinks list can be found on the other menu on your table!