



The Three Cups Inn *Malmesbury* *Vegetarian & Vegan Pub*

**Food served Tuesday to Saturday lunchtimes
& Thursday and Friday evenings**



Malmesbury's first meat free kitchen serving accessibly priced innovative cuisine from the world stage



Zero waste kitchen means we run our business efficiently with no unnecessary waste



Guest chefs taking pride in exclusively prepared food on the day



Dan Wyatt



Tania Sikand



Seojin Kim



Our current guest chefs



Seojin Kim

Hello, my name is Seojin. I'm originally from South Korea, but I spent my 20s travelling around the world, which had me open my eyes to the food culture around the globe. When I settled in the UK years ago, I started making my own versions of food from my past, using the ingredients readily available locally, and that led me to cookery teaching and workshops, and now, creating my own dishes for the people of Malmesbury and beyond! I am aiming to recreate meals from different cultures, but always with Korean elements that I feel at home with. I hope what we do at The Three Cups will be a fun and eye-opening experience for many people. I serve lunch every Tuesday.

Tania Sikand



Hi, my name is Tania. I seem to have developed a loving relationship with food over the years. Having quit my corporate job back in Mumbai to start my own baking business, I realised this wasn't just a passing hobby but a vocation. I enjoy world cuisine and travel has been a big influence in my food choices. Having been a vegetarian for a long time now, my aim is to create food that flatters the palette and breaks the myth of vegetarian food. Experimenting with variations of authentic cuisine keeps me on my toes in the Three Cups kitchen. I serve lunch on a Thursday and Friday and regular evening supper clubs.



Dan Wyatt

Hi, I am Dan Wyatt, a private chef from Wiltshire and based in Malmesbury. I have a love of natural unprocessed foods, any salad with a fruit component or a fruity dressing and nuts and pulses. It's really inspiring to work with quality seasonal produce, raw food and unusual but complimentary flavour combinations I serve lunches on a Wednesday and work with Janinka to create themed supper clubs for The Three Cups.

Seojin Kim



Tania Sikand

Dan Wyatt



Cups Pizza & Mezze Boards on Saturdays & Sundays

