



VEGETARIAN & VEGAN MENU

Snacks & Small Plates

Noccellara olives ^{VG} £6

Smoked almonds ^{VG} £6

Artisan sourdough, olive oil ^{VG} £7

Nduja arancini, tomato mayonnaise ^{VG} £8

Salt baked celeriac soup, sourdough croutons ^{VG} £10

Grilled halloumi, pistachios, rosemary honey ^V £12

Crispy violet artichokes, green goddess dressing,
seeded crumble ^{VG} £9

Selection of dips, grilled flat bread £9

*Yellow courgette & yoghurt ^V / red pepper & walnut ^{VG}
/ beetroot houmous ^{VG}*

Salads & Main Plates

Chopped salad, avocado, pomegranate ^{VG} £16

Green lentil salad, olive oil & sumac vinaigrette ^{VG} £16

A Twice baked cheese soufflé, black truffle,
herb salad ^V £18

Beetroot tart, goats curd, walnut ^V £22



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Aubergine & chickpea Fattah, vegan yoghurt & tahini,
pinenuts ^{VG} £19

Vegetable Katsu curry, jasmine rice, grilled
flatbread ^{VG} £16

Wild mushrooms & truffle risotto ^{VG} £20

Desserts

Sticky toffee pudding, whipped vegan cream, toffee
sauce ^{VG} £7

Chocolate brownie, raspberry sorbet ^{VG} £7

Selection of sorbets ^{VG} £4 *per scoop*