

VEGGIE & PLANT BASED OPTIONS

SNACKS

Wasabi Peas 3.50 Salted Marcona Almonds 3.50 Marinated Mixed Olives 3.50
Sourdough Toast with Muhammara, Black Olive Tapenade or Mushy Peas & Mint 3.95
House Made Guacamole & Fresh Fried Tortilla Chips 4.25

STARTERS

SOUP OF THE DAY 5.95

LITTLE GEM "WEDGE" SALAD (vg*)

Radishes, Cherry Tomatoes and Ranch Dressing 6.50

PARSNIP & APPLE PANCAKE

Smoked Carrots & Dill Cashew Cream (vg)

BANG BANG CAULIFLOWER

Sriracha Veganaise 6.50 (vg)

MAINS

POTATO GNOCCHI

Roasted Jerusalem Artichoke, Wild Garlic & Mushroom 'Cream' 7.95/Main 14.50 (vg)

SOUTHERN INDIAN VEGETABLE CURRY

Cashews Onion Pakode & Jerra Rice 13.50 (vg)

ONION & SHALLOT TARTE TATIN

Shoestring Fries, Roasted Broccoli, Soy & Hazelnuts 12.95 (vg)

HOUSE MADE VEGAN BURGER

Sweet Potato, Puy Lentil & Sun-dried Tomato on House Baked Toasted Focaccia with
Garlic Veganaise & Sauté Potatoes 11.95 (vg)

SIDES All 3.25

Hand-Cut Skin-on Fries Seaweed Crushed New Potatoes Crispy Cider Onions
Mixed Leaves Today's Local Vegetables Garlic Mash

*Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request.
(vg)* Can be adapted for Vegans*

