



TO START

MARINATED HOUSE OLIVES (Ve Ng) In Garlic, Thyme, Rosemary, Parsley	5.0
NUTS THREE WAYS A Blend of Jalapeño, Salt and Pepper, Roasted Nuts	5.0

SMALL PLATES

SOUP OF THE DAY (Ve Ngo) Served with Toasted Sourdough	7.0
CRISPY TOFU (Ve Ng) With a Thai Chili and Ginger Dressing	9.0
CHANTONAY CARROTS (VE NG) Maple and Rose Harissa Roasted Chantonay Carrots, Carrot Hummus, Smoked Carrot Salad, Tamari Seeds	10
BURRATA (NG) Burrata with Sicilian Pinenuts and Raisin Caponata, Tempura Crispy Red Onion	12
MISO ROAST AUBERGINE (Ve Ng) Buckwheat, Tabbouleh, and whipped Feta	10
BEETROOT TARTARE (Ve Ngo) With Spinach and Nutmeg Puree and Dill Dusted Crisps	10
CRISPY OYSTER MUSHROOMS (Ve Ngo) Harissa Aioli, Courgette, Lemon and Rosemary Salad	10

LARGE PLATES

MUSHROOM AND SPINACH WELLINGTON Roasted Potatoes, Braised Red Cabbage, Heritage Carrots, Sage Butter Brussels Sprouts, Tenderstem Broccoli, Gravy Add a Yorkshire Pudding to your meal - £1.50	19
CELERIAC, TRUFFLE AND HAZELNUT WELLINGTON (Ve) Celeriac Puree, Seasonal Greens, Red Wine and Date Jus	18
GARDEN BOWL (Ve Ng) Beetroot Slaw, Chermoulah, Carrot Hummus, Buckwheat	15
HOUSE BURGER (Veo) Kale Falafel Patty, Red Cabbage, Dill Slaw, Herb Aioli, Crispy Red Onion, Applewood Cheese, Chips and Mixed Leaf	18
BUTTERNUT SQUASH (VE NG) Hasselback Butternut Squash, Miso Roasted Chickpeas, Squash Puree and Chermoulah	16
MUSHROOM PAPPARDELLE Pappardelle in a Wild Mushroom Cream Sauce, Sauteed Wild Mushrooms, Tarragon and Sunflower Seed Pesto, Cep Powder	18
HARISSA ROAST CAULIFLOWER (Ve Ng) Saffron, Pilau Rice, Beet and Pomegranate, Slaw, Dukkah Seeds	17

SIDES

CHUNKY CHIPS (Ve Ng) With a Light Salt and Black Pepper Seasoning, Served with Herb Aioli	5.0
MIXED LEAF SALAD (Ve) Toasted Seeds, Lemon and Rosemary Dressing	5.0
CONFIT GARLIC SOURDOUGH BREAD (Ve) Homemade Confit Garlic Butter, Salsa Verde, Sea Salt	5.0
CRISPY NEW POTATOES (ve ng) Salsa Verde, Micro Parsley, Sea Salt, Black Pepper	6.0