

SUMMER VEGAN MENU

Bites & Bubbles

Gordal olives £5

Farmhouse Sourdough £3.5

BBQ fresh peas, rapeseed oil, smoked salt £6.5

Nyetimber Classic Cuvée 125ml £13.5

Nyetimber Rose Cuvée 125ml £14.5

Starters

Soup of the Day £6.5

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10

Wild garlic & truffle arancini, broad bean hummus, mint, chilli and broad bean, peach, focaccia croutons, mojo rojo dressing £9

Charcoal grilled tenderstem broccoli & heritage carrots, chermoula, crispy tofu, miso dressing, crispy shallots £10

Mains

Truffle potato gnocchi, spinach, garlic velouté, crispy potato straws £15

Watercress, pea and tarragon risotto, BBQ fresh peas, pickled red onion, herb oil £11.5/ £16.5

Orzo, chickpea & courgette, salad, gordal olive, cherry tomato, roasted red peppers, toasted smoked almonds, basil and lemon dressing. £11.5

Wild mushroom & leek wellington, courgetti puree, confit cherry tomatoes, miso glazed heritage carrots, salsa verde £17.5

Sides £5

Hand cut chips

Skinny fries

Charlotte new potatoes, mint, lemon

Sauteed hispi cabbage & rainbow chard, salsa verde, crispy onions

Miso roasted heritage carrots, toasted sesame, lime

Baby leaf salad, cherry tomato, pickled onion

Desserts

Chocolate Cheesecake, apricot, peach sorbet £8.5

Sorbet £2 *per scoop*

Please ask your server for today's flavours

