

SPRING VEGAN MENU

Bites & Bubbles

Gordal olives £5

Farmhouse Sourdough £3.5

Nyetimber Classic Cuvée 125ml £13.5

Nyetimber Rose Cuvée 125ml £14.5

Starters

Soup of the Day £6.5

Chilli, garlic and lemon gordal olives with homemade sourdough £6.5

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10

Wild garlic & truffle arancini, parsley emulsion, baby courgette ribbons, lemon oil £9

Mains

BBQ Aubergine, lentil & vegetable fritter, pickled red onion, chermoula dressing £17.5

Broccoli risotto, chargrilled purple sprouting broccoli, pickled red onion, roasted hazelnuts £11/ £16.5

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

Sides £5

Hand cut chips

Buttered Norfolk peer potatoes, caper, spinach & chive butter

Buttered tender stem broccoli & fine beans, preserved lemon & chilli

Roasted chantenay carrots, squash & red onion, rose harissa, pomegranate

Baby leaf salad, cherry tomato, pickled onion

Desserts

Chocolate & Orange Tart, Raspberry Coulis, Raspberry Sorbet £8.5

Chocolate Cheesecake, berry compote £8.5

Sorbet £2 *per scoop*

Please ask your server for today's flavours

