

SPRING VEGAN MENU

Bites & Bubbles

Gordal olives £5 *108kcal*

Farmhouse sourdough £3.5 *218kcal*

Nyetimber Classic Cuvée 125ml £14.5

Nyetimber Rose Cuvée 125ml £15.5

Starters

BBQ maitake mushroom, roasted mushroom puree, black garlic, treacle rye toast £12.5 *182kcal*

Homegrown tomato & red pepper soup, vegan cheddar toastie, chive oil £9.5 *220kcal*

Fregola, homegrown courgette, asparagus salad, mint, wild garlic pesto £12 *244kcal*

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10 *705kcal*

Mains

Vegan cheddar & leek risotto, BBQ leeks, pickled walnut, spring onion £12.5 *460kcal* / £18 *677kcal*

Cauliflower Kiev, spring vegetable pearl barley, pea & truffle velouté, cider braised baby onions, wild garlic pesto £19.5 *492kcal*

Blackbean & spinach ballotine, pea, courgette, smoked tomato, roasted peer potatoes, wild garlic pesto £19.5 *799kcal*

Sides £5

Hand cut chips *477kcal* | Skin on fries *270kcal*

Rose Harissa & pomegranate glazed heritage Chantenay carrots (v) (ve) *103kcal*

Roasted peer potatoes, wild garlic pesto, chives (v) (ve) *288kcal*

Sauteed spring greens, mint, lemon & Aleppo chilli (v) (ve) *61kcal*

Desserts

Caramelised lemon tart, lemon sorbet £10 *254kcal*

Raspberry frangipane tart, vegan vanilla ice cream £10 *421kcal*

Vegan baked vanilla cheesecake, vegan chocolate ice cream, cherry compote £10 *469kcal*

Sorbet £2 *per scoop*

Please ask your server for today's flavours



ALLERGEN INFORMATION AVAILABLE UPON REQUEST, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

A discretionary service charge of 12.5% will be added to all bills.