

SUMMER PLANT BASED MENU

Bites & Bubbles

Gordal olives £5

Farmhouse sourdough £3.5

Nyetimber Classic Cuvée 125ml £14.5

Nyetimber Rose Cuvée 125ml £15.5

Starters

Broccoli velouté, nettle & “Suprifin” broad bean pesto £9.5

BBQ baby carrots, garden garlic & mint dressing, sticky walnuts, pak choi & dukkah £11.5

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10

Mains

Broad bean & “Delikett” pea strouzappretti, nettle pesto, “Escala” radish & pickled fennel £12.5 | £18

Red lentil & courgette nut roast, “Purple Top” turnip, Roscoff onion, broad bean & apple dressing £19.5

Blackbean & spinach ballotine, roasted peer potatoes, fermented radish, hoisin glazed broccoli, five spice gravy £19.5

Sides £5

Hand cut chips | Skinny fries

“Delikett” peas, wilted lettuce, mint & lemon dressing £5*

Heritage carrots, “Black Beauty” tomato & tarragon £5*

Desserts

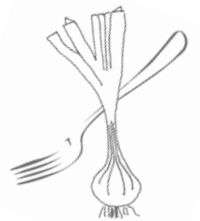
Caramelised lemon tart, lemon sorbet £10

Raspberry frangipane tart, vegan vanilla ice cream £10

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

Sorbet £2 per scoop

Please ask your server for today’s selection



PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON REQUEST. ALL DISHES ARE FRESHLY PREPARED IN HOUSE, CALORIE INFORMATION MAY FLUCTUATE AND WE CANNOT GUARANTEE THE ABSENCE OF ALL ALLERGENS. ADULTS NEED AROUND 2000 KCAL A DAY.

(*) non gluten containing ingredients | (***) dish can be altered to non-gluten containing ingredients