

For The Table

SOURDOUGH BREAD 1.8
Olive Oil & Balsamic Vinegar
GORDAL OLIVES 3.8



LUNCH
Tue to Sat 12.15pm—3pm
Sun 12.30pm—5.30pm

DINNER
Tue to Sat 5pm—9pm

Vegetarian Menu

Starters

BEETROOT TARTARE

Avocado, Goats Curd, Nori (available as vegan option)

FLAME GRILLED CAULIFLOWER 9.5

Apricot, Toasted Almonds & Creme Fraiche (available as vegan option)

JERUSALEM ARTICHOKE & TRUFFLE CIGAR 10.5

Burrata, Garlic, Chervil

Mains

BLACK TRUFFLE GNOCCHI 17

Cep Cream, Cavalo Nero, Parmesan Crispy & Tarragon Oil

SPICED LENTIL BURGER 15

Miso Yoghurt, Gem Lettuce & House Fries (available as vegan option)

BURRATA 16

Sesame Broccoli, Mizuna Leaf & Pickled Onions

Desserts

CHOCOLATE & AVOCADO MOUSSE 9

Blackberries (vegan)

House Sorbets 7 (vegan)

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.