

For The Table

SOURDOUGH BREAD 1.8
Olive Oil & Balsamic Vinegar

GORDAL OLIVES 4.5



LUNCH
Mon to Sat 12.15pm—3pm
Sun 12.15pm—5.30pm

DINNER
Mon to Thur 5pm — 9pm
Fri & Sat 5pm — 9.30pm

Vegetarian Menu

Starters

BEETROOT TARTARE 9

Avocado, Goats Curd, Balsamic Dressing (available as vegan option)

SMOKED BURRATA 12

Yellow Gazpacho, Heritage Tomatoes, Charred Peaches

STUFFED TEMPURA COURGETTE FLOWER 12

Crushed Peas, Mint, Ricotta, Lemon Honey Dressing

Mains

BLACK TRUFFLE GNOCCHI 17

Cep Cream, Cavolo Nero, Crispy Parmesan & Tarragon Oil

SPICED LENTIL BURGER 15

Gem Lettuce & House Fries (available as vegan option)

COURGETTE RISOTTO (v) 16

Basil, Confit Tomato & Goat's Curd

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.