

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

Fermented Mooli, Avocado, Ponzu Dressing

MANCHEGO CROQUETAS & PIQUILLO PEPPER 13

Romesco Sauce, Saffron Alioli, Bitter Leafs

CROTTIN GOAT CHEESE 12

Balsamic Beetroot, Fig Chutney

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)

WILD MUSHROOM RISOTTO (v) 16

Truffle Mascarpone, Tarragon Oli, Crispy Parmesan

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.