

For The Table

SOURDOUGH BREAD

1.9 Olive Oil & Balsamic
Vinegar



LUNCH
Mon to Sat 12pm—3pm
Sun 12.15pm—5.30pm

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

Vegetarian Menu

Starters

BEETROOT TARTARE 9 (GF)

Fermented Mooli, Avocado, Ponzu Dressing (vegan)

TRUFFLE GNOCCHI 13

Brown Butter Sauce, Crispy Cavolo Nero, Aged Parmesan

TEMPURA PIQUILLO PEPPERS 14.5

Goats' Cheese Mousse, Romesco Sauce

Mains

WILD MUSHROOM TORTELLINI 19

Tenderstem Broccoli, Pecorino Cream, Tarragon Oil

SPICED LENTIL BURGER 15

Gem Lettuce & House Fries (available as vegan option)

MUSHROOM RISOTTO 17 (GF)

Truffle Mascarpone, Tarragon Oil, Parmesan Crisp

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.