

For The Table

SOURDOUGH BREAD 1.9

Olive Oil & Balsamic Vinegar

BEETROOT HUMMUS 7 Feta,

Walnuts, Flat Bread



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, DF, Vegan

Black Quinoa, Avocado, Ponzu Dressing

WYE VALLEY ASPARAGUS 14 GF,

Wild Mushrooms, Watercress, Brown Butter
Hollandaise

WILD GARLIC GNOCCHI 14.5

Smoked Ricotta, Red Chicory, Parmesan Cream

SALT-BAKED BEETROOT 13.5 GF, DF, Vegan

Asparagus, Wild Garlic, Fresh Truffle

Mains

CAULIFLOWER STEAK 18 GF, Vegan

Pistachio & Black Garlic Pesto, Chimichurri, Sweet Potato Fries

WILD MUSHROOM TORTELLINI 19

Tenderstem Broccoli, Porcini Cream, Tarragon Oil

FALAFEL BURGER 15 GF, DF

Cucumber, Gem Lettuce & House Fries available as vegan option

WILD GARLIC RISOTTO 17 GF

Asparagus, Whipped Burrata, Olive Oil available as vegan option

Desserts

HOUSE SORBETS 7 GF, DF, Vegan

CHOCOLATE & AVOCADO MOUSSE 9 GF, DF, Vegan

Salted Caramel, Hazelnut, Black Cherry

BASQUE CHEESECAKE 9

Berry Compote, Honeycomb Ice Cream

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.