

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, Lemon Oil

Mains

CAULIFLOWER STEAK 18 GF, Vegan

Romesco Sauce, Toasted Almonds, 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

Berry Compote

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.