

ForTheTable

SOURDOUGH BREAD 1.9

Olive Oil & Balsamic Vinegar

RED PEPPER HUMMUS 7.5

Spiced Aubergine, Flat Bread



LUNCH

Mon to Friday 12pm—3pm

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 GF, DF

Black Quinoa, Avocado, Ponzu Dressing

MANCHEGO DUMPLINGS 14

Romesco Sauce, Bitter Leaves, Oregano Oil

BUFFALO MOZZARELLA 14

Heritage Tomato, Pistachio & Basil Pesto, Crispy Focaccia

Mains

CAULIFLOWER STEAK 18 GF, DF

Romesco Sauce, Toasted Almonds, Chimichurri, Sweet Potato Fries

SPINACH & RICOTTA RAVIOLI 19

Sage Cream, Aged Parmesan, Lemon Oil

FALAFEL BURGER 15 DF

Cucumber, Gem Lettuce & House Fries

ROASTED RED PEPPER RISOTTO 17 GF (vegan option)

Black Olives, Preserved Lemons, Goats' Cheese

Desserts

HOUSE SORBETS 7 GF, DF

CHOCOLATE & AVOCADO MOUSSE 9 GF, DF

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.