



vegan menu

SMALL PLATES

Caramelised onion soup, Welsh rarebit toastie	£7.5
Beetroot salad, soft cream cheese, smoked almonds, aged vinegar	£8.5
Mozzarella, leeks, black trumpet, pine nuts, truffle dressing	£16.5

BREADS

Sourdough & butter £2 Rosemary focaccia & olive oil £2 Baguette & butter £2

LARGE PLATES

Pizza, baby artichoke, piquillo pepper, Nocellara green olives	£16
Mushroom risotto, charred leeks, chestnuts	£16.5
Roasted cauliflower, vadouvan sauce, Bombay crumb	£14

SIDES

BBQ hispi cabbage, hickory glaze	£4
Gem lettuce, lemon & herb dressing	£4
Buttered sprouts, confit chestnuts	£5
Seaweed fries or fries	£5
Creamed spinach, preserved lemon	£6
Steamed tenderstem broccoli hazelnut pesto	£6

SWEET PLATES

Rice pudding, apricots, toasted almonds	£9
Chocolate brownie, coconut sorbet	£8.5
Pear crumble, rhubarb sorbet <i>(This dish is prepared to order and will take 20 minutes)</i>	£8.5

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know. Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.



