



## VEGAN & VEGETARIAN

### FOR THE TABLE

BREAD SELECTION (Vegan) 1.8 per person  
HUMMUS (Vegan) 5.5  
NOCELLARA OLIVES (Vegan) 3.8

LUNCH  
Mon to Sat 12.30pm-3pm  
Sun 12.30pm-6pm

DINNER  
Mon to Sat 5pm-10pm

### STARTERS

BURRATA 13  
Sun Dried Tomato Dressing, Oregano, Capers &  
Pane Carasau

HALLOUMI 12  
Caramelised Red Onion, Za'atar &  
Pomegranate GF

CHESTNUT MUSHROOM SOUP 9  
Toasted Almonds (Vegan)

PICKLED HERITAGE BEETROOTS 12  
Goats Curd, Ginger Crumb & Candied Walnuts

### MAINS

ROASTED CAULIFLOWER 20  
Red Pepper Hummus, Spinach, Pomegranate, Pine Nut Crumb

GRILLED BROCCOLI 18  
Lentil Dahl, Tomato, Coriander GF (Vegan)

MISO GLAZED AUBERGINE 18  
Seasonal Greens, Green Beans, Mojo Verde GF (Vegan)

### SIDES ALL 5

HOUSE CHIPS  
(Vegan)

SAUTÉED NEW POTATOES,  
Shallots & Parsley

GREEN BEANS,  
Maple Mustard Dressing (Vegan)

PANZANELLA SALAD,  
Tomato, Red Onion, Pickled Red Pepper,  
Croutons DF

MUSHROOMS,  
Garlic & Chives

SPRING GREENS,  
Broccoli, Sugar Snap Peas & Rainbow Chard,  
Chilli & Garlic Butter GF

### DESSERT

APPLE & BLACKBERRY CRUMBLE 9  
Vanilla Ice Cream GF (Vegan)

LEMON POLENTA CAKE 9  
Raspberry Sorbet GF DF (Vegan)

WARM DATE PUDDING 9  
Butterscotch Sauce & Vanilla Ice Cream

ICE CREAM OR SORBET SELECTION 7.5  
Strawberry, Chocolate, Honeycomb  
Cherry, Raspberry, Lemon, Passion Fruit

CHOCOLATE BROWNIE 9  
Raspberry Sorbet (Vegan) GF DF

### CHEESE

KENTISH BLUE 9  
Unpasteurised Cow's Milk, Staplehurst

ROSARY 9  
Pasteurised Goat's Milk, Wiltshire

Cheeses are served with homemade  
crackers and chutney