



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

TOMATO & RED PEPPER SOUP 9
Herb Oil (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

CHOCOLATE BROWNIE 9
Raspberry Sorbet (Vegan) GF DF

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

CHEESE

KENTISH BLUE 9
Unpasteurised Cow's Milk, Staplehurst

ROSARY 9
Pasteurised Goat's Milk, Wiltshire

Cheeses are served with homemade
crackers and chutney