VEGETARIAN

Crispy fried green olives, Sriracha mayonnaise 5.95

Freshly baked bread, Netherend farm salted butter 3.50

Hummus, harissa & dukkah, rosemary crostini (n) 8.95

_____ STARTERS ____

Thai style carrot & coconut soup, spring onion, chilli & coriander, crusty white bread 9.50

Puglia burrata, pickled heritage beetroot, Yorkshire rhubarb & toasted hazelnut brittle (n) 13.50

_____ MAINS _____

Charred & roasted aubergine 'Middle Eastern style', harissa, hummus, pomegranate & dukkah, salad leaves (n) 19.95

Roasted cauliflower, charred tenderstem broccolis, confit roscoff onion, cauliflower & chestnut purée, maitake mushroom (n) 21.95

_____ SIDE DISHES _____

Tenderstem brocolis, soy, garlic, ginger & sesame 5.95
Sautéed field mushrooms, black truffle & herb butter 6.50
Roasted beetroot, candied hazelnuts & goats curd 5.95
Hand cut crinkle chips, Maldon Sea salt 5.95
Roasted charlotte potatoes, rosemary & olive oil 5.75
Creamed spinach, garlic, nutmeg & rosemary 6.95

*Please note we use dairy products within our vegetarian menu

