



Vegetarian / Vegan Menu

Padron peppers - chipotle chilli - 5

Nocellara del Belice olives - 4.5

Roasted garlic hummus - rose harissa, flat bread - 6

Sourdough - vegan butter, smoked salt - 5

Carrot and coconut soup - coriander, pistachio dukkah - 6.5

Isle of Wight tomatoes - peach, almond, tomato dashi, lovage - 7.5

Salt baked heritage beetroot - goats cheese, fennel, horseradish - 7

Sweetcorn risotto - goats curd, toasted hazelnuts, extra virgin olive oil - 18

Baked cauliflower - ras el hanout, courgette, broad beans - 17.5

Ice cream and sorbets - 6.5

Vanilla coconut rice pudding - Kentish berries, hibiscus - 7.5

Sticky toffee pudding - walnut, salted caramel ice cream - 7.5

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.