

# VEGETARIAN & VEGAN

## APERITIFS

**ICE TODDY**  
Glenmorangie 10yr, Bénédictine,  
lemon,  
honey & apple juice

15

**CHAMPAGNE**  
Deutz Brut NV  
16

**NEGRONI**  
London Dry Gin, Campari, Vermouth  
12

## SNACKS

**SOURDOUGH**  
with Glastonbury Whey Butter (Veg)  
5.25

**OLIVES**  
(Vegan)  
4.5

**WHIPPED ENGLISH CHICKPEA  
HUMMUS**  
with grilled sourdough & confit garlic (Vegan)  
9

## STARTERS

**LINCOLNSHIRE WHITE ONION &  
CIDER SOUP**  
Cheddar scone (Veg)  
12

**CARROT & RADDISH SALAD**  
with toasted seeds  
& vinaigrette (vegan)  
10

**LA LATTERIA'S ENGLISH  
BURRATA**  
heritage beets, winter leaves, hazelnuts  
(Veg)  
16

**DEVON BLUE, PEAR &  
CHICORY SALAD**  
candied walnuts  
(veg (vegan option without cheese))  
14

## MAINS

**ROASTED CAULIFLOWER**  
with romesco sauce, fried new potatoes &  
spinach (vegan)  
17.5

**LINGUINE  
WITH SPOUTING BROCCOLI**  
chilli and breadcrumbs (veg)  
17

**WILD MUSHROOMS & SEASHORE VEGETABLES  
ON TOASTED SOURDOUGH**  
(vegan)

Try with a Burford Brown egg & butter sauce (veg)

21

## SIDES

Garden salad (vegan)  
7  
Spinach  
steamed (vegan) or creamed (veg)  
7

Heritage carrots (vegan)  
7  
Chipped (vegan), mashed (veg) or  
parsley potatoes (vegan)  
7

Winter greens (vegan)  
7  
Dill pickled cucumbers (vegan)  
6

\*Vegan - Vegan. Veg - Vegetarian  
Please inform your waiter if you have any allergies