

VEGETARIAN & VEGAN

STARTERS

Roasted squash and wild mushroom salad with goats curd & pickled walnuts(v)	11.50
Isle of Wight tomato salad with shallots and herbs (vg)	10.00
Grilled Hispi cabbage, juniper butter, dill and Scottish wild mushrooms (v)	8.50
La latteria burrata with roast beets and hazelnut (v)	9.50

MAINS

Grilled cauliflower with green sauce and champ (v)	18.00
Chanterelles and seashore vegetables on toasted sourdough	15.00
<i>add fried duck's egg</i> (v)	17.50
Linguine with purple sprouting broccoli, lemon, chilli, Berkswell and breadcrumbs (v)	17.00

SIDES 5.50

Wye valley green beans (v)
Sutton Farm garden salad (vg)
Isle of Wight tomato and basil salad (vg)
Spinach, steamed (vg) or creamed (v)
Chipped (vg), mashed or parsley potatoes (v)

*Vg – Vegan V – Vegetarian
(Vegan options available)

Please inform your waiter if you have any allergies
A discretionary service charge of 12.5% will be added to your bill