

BREAD

- London sourdough (GLUTEN [wheat]), seeded porridge (GLUTEN [barley, oat, rye, wheat], SESAME, SOYA),
Sicilian olive (GLUTEN [wheat]), with Brue valley butter (GLUTEN [rye, wheat], MILK) 4

STARTERS

- Vegan scotch 'egg', sweet potato and coconut mash, organic leaves (ve)
(GLUTEN [wheat], MUSTARD, SULPHITES) 11
- Roasted heritage vegetables, smoked hummus, chia and oat crumble,
herb and hazelnut pesto, caraway kefir (v) (MILK, NUTS [pine nuts], SESAME, SULPHITES) 12
- Truffle burrata, white asparagus, pea gel, basil seeds, puntarella (v)
(GLUTEN [wheat], MILK, MUSTARD, SULPHITES) 15
- White bean soup, Beyond Meat and beetroot tortellini, golden beetroot purée,
pea shoots (ve) (CELERY, GLUTEN [wheat], NUTS [coconut]), SOYA, SULPHITES) 13

MAINS

- Grilled pear tart, pickled walnuts, almond cheese cannelloni (ve)
(GLUTEN [wheat], MUSTARD, NUTS [almonds, walnuts], SULPHITES) 22
- Polenta, red and white cabbage, miso, maple, black garlic (ve)
(CELERY, MUSTARD, SOYA, SULPHITES) 21

SIDES

- Kale, quinoa, apple and pomegranate salad (ve) (MUSTARD) 6.5
- Roasted Aura heritage potatoes, rosemary salt (ve) 6.5
- Chips (ve) 6.5
- Fresh truffle, macaroni cheese (v) (GLUTEN [wheat], MILK) 8

DESSERTS

- Passion fruit and banana souffle, rum and banana ice cream (v)
(Please allow 15 minutes.)
(EGGS, MILK, NUTS [almond], SOYA) 12
- Pear cake, pine scented caramel, yoghurt sorbet (ve)
(GLUTEN [wheat], SOYA) 9
- Selection of sorbets (v)
(GLUTEN [wheat], MILK – in twist only) 8