

APPETISERS-

CORN & PEPPER SOUP <i>GF*</i> VELVETY BLEND OF SWEET CORN AND ROASTED PEPPERS	10.5
PONZU-ROASTED CABBAGE <i>GF</i> CHARRED CABBAGE WITH A LIGHT PONZU GLAZE ON A CREAMY BASE	12
CARROT HUMMUS <i>GF*</i> CARROT AND CHICKPEA DIP FINISHED WITH A DRIZZLE OF TRUFFLE OIL	12
BROAD BEAN CROQUETTES <i>GF</i> CRISPY CROQUETTES SERVED ON A BED OF BUTTER BEAN AND DILL CREAM	13
STICKY CASHEW TOFU <i>GF</i> STICKY-GLAZED TOFU PAIRED WITH CASHEW-CARROT DIP	11.5

SMALL PLATES-

SAUTÉED MUSHROOMS ON SOURDOUGH <i>GF*</i> SEASONED MIXED MUSHROOMS ON TOASTED SOURDOUGH	10
TRUFFLE BARLEY RISOTTO CREAMY BARLEY RISOTTO WITH SPINACH AND A TRUFFLE-INFUSED SAUCE	8.5
HOUSE-STYLE AUBERGINE <i>GF</i> FRIED AUBERGINE TOPPED WITH OUR SIGNATURE HOUSE SAUCE	9

LARGE PLATES-

MISO-GLAZED AUBERGINE <i>GF*</i> ROASTED AUBERGINE GLAZED WITH MISO, PAIRED WITH CAULIFLOWER PURÉE	18.5
FALAFEL PLATE <i>GF*</i> HERB-INFUSED FALAFEL MANGO DIP, FRESH SALAD AND MINI PITA	17.5
CAULIFLOWER STEAK & BUTTER BEAN PURÉE <i>GF</i> SEARED CAULIFLOWER STEAK ON A CREAMY BUTTER BEAN PURÉE	17
COURGETTE & PISTACHIO SPAGHETTI FRESH PASTA WITH A CREAMY COURGETTE-PISTACHIO SAUCE, BURRATA, AND HEIRLOOM TOMATOES	19
TOMATO TRIO <i>GF*</i> GNOCCHI WITH TOMATO RELISH, BASIL CREAM, PANKO FRIED GREEN TOMATOES, AND A TOMATO BASIL INFUSED ESPUMA	19.5
ROSSO TRUFFLE PENNE <i>GF *GARLIC ONION & SPICE FREE*</i> A SIMPLE AND LIGHT TRUFFLE PENNE CATERED TO DIETARY RESTRICTIONS	19

PAIRINGS-

SMOKED RED PEPPER RELISH	3.75	SMOKED TOMATO RELISH	3.75
PICKLED FIG	5	CHILLI JAM	3.5
PICKLED ONION	3.25	OLIVES	5

GF = GLUTEN FREE *GF** = GLUTEN FREE OPTION AVAILABLE

PLEASE ASK STAFF ABOUT ANY DIETARY RESTRICTIONS

Drinks Menu

ALL WINES BY THE GLASS 125ML, CARAFE 375ML

RED-

NERO D'AVOLA MERLOT - ALLUMEA, ITALY	8.5 23 35
METIC CARMÉNÈRE CARMENERE BLEND - WILDMAKERS, CHILE	9 25 38
LES OLIVIERS SYRAH BLEND - ESTEZARGUES, FRANCE	10.5 28 42
CHIANTI CLASSICO SANGIOVESE - FATTORIA DI RODANO, ITALY	14.5 40 65
RED VELVET CINSAUT - MERSEL WINE, LEBANON	75
MARGAUX GRAND CRU CLASSÉ MERLOT BLEND - CHATEAU DUFORT -V, FRANCE	100

ROSÉ-

ROSORANGE CINSAUT BLEND - PAUL MAS, FRANCE	10 27 40
COTEAUX VAROIS ROSÉ GRENACHE NOIR - CHÂTEAU D'OLLIERES, FRANCE	65

COCKTAILS

POMEGRANATE MARGARITA TEQUILA , POMEGRANATE & LIME JUICE	9.5
SILK ROAD NEGRONI GIN, VERMOUTH SAFFRON ROUX, CAMPARI	10.5
BLOOD MARY TOMATO JUICE, VODKA, TABASCO	9
GIN & TONIC ORGANIC GIN AND TONIC	8.75
'APEROL SPRITZ' ORGANIC 'APEROL', PROSECCO, TONIC WATER	8.75

BEER & CIDER -

BLONDE ORGANIC LAGER GLUTEN FREE, 4.5%	5.25
0% PERONI ALCOHOL FREE	4.5
WIGNAC CIDER 4.5%	5.5

WHITE-

VERDEJO SAUVIGNON BLANC - BODEGAS PIQUERAS, SPAIN	8 21.5 34
ESQUINAS DE ARGENTO PINOT GRIGIO - ARGENTO, ARGENTINA	10 27 40
CHARDONNAY-VIOGNIER CHARDONNAY BLEND - MOULIN DE GASSAC, FRANCE	10.5 28.5 42
SINGLE VINEYARD 5182 RIESLING - TE WHARE RA, GERMANY	15.5 42 68
KYRENIA RODITIS - PAPAGIANNOPOULOS, GREECE	70
SAL DA TERRA ALBARINO - EULOGIO POMARES, SPAIN	95

SPARKLING-

ORGANIC PROSECCO PROSECCO - WILD THING, ITALY	10.5 42
CARTE NOIRE BRUT CHAMPAGNE PINOT NOIR BLEND - JEAN PAUL DEVILLE, FRANCE	95

SOFT-

CHOICE OF FRESH JUICE	4.75
LEMONADE	4.25
KARMA COLA SUGAR FREE OPTION ALSO AVAILABLE	4.25
XO SODA WATERMELON	4.25
KOMBUCHA GINGER & LEMON, OR ELDERFLOWER	4.75
STILL WATER SMALL OR LARGE	3 4
SPARKLING WATER SMALL OR LARGE	3 4

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