

Nibbles

House marinated olives 4.5

Fresh house focaccia, lemon infused Cotswold's Gold oil, rosemary sea salt 5 (vg)

Cumin hummus, red pepper shatta, sunflower dukkah, fresh focaccia 7 (vg)

Lunch

See board in front of kitchen for todays soup & sarnie options

Soup of the day (gf) 4.5 with house focaccia 6

Sandwich of the day 6 / soup & sarnie 8

Toastie of the day 8 / soup & toastie 9

Crispy fried eggs on toasted focaccia, sweet green chilli sauce,
creamy aioli, dressed winter leaves, seeds (vgo) 10
vegan option with scrambled tofu

Parsnip tagine, house preserved lemon, black olive, focaccia 10 (vg,gf)

Pulled smoked mushrooms on toasted focaccia, cavolo nero, garlic aioli,
sunflower seed dukkah (vg,gf) 10 + *crispy fried egg (v) 1.5*

Winter greens salad, chaat masala potatoes, black onion seed,
coconut, almonds 9 (vg,gf) + *BBQ tempeh 2.5 + crispy fried egg (v) 1.5*

Sliders

Served with smashed potatoes & winter slaw

Crispy fried egg & pulled mushroom & monteray jack in a brioche bun 13

Scrambled tofu, house pickles & green chilli sauce in a brioche bun (vg) 13

Sides

Smashed potatoes, tamarind bbq sauce, sweet green chilli's, aioli 6.5 (vg,gf)

Double cheese loaded crispy potatoes, chives, smokey tempeh crumb,
maple aioli 8 (gf)

(vg) vegan (v) vegetarian (vgo) vegan option (gf) gluten free

All of our food is prepared in a kitchen where allergens are present, **please tell a member of our team upon ordering** any dietary requirements. Some items on the menu may also be subject to change, due to seasonality/availability.

Nibbles

Fresh house focaccia, lemon infused Cotswold's Gold oil, rosemary sea salt 5 (vg)

Cumin hummus, red pepper shatta, sunflower dukkah, fresh focaccia 7 (vg)

Whipped Goat's cheese, cherry balsamic, fresh focaccia 8

House marinated olives 4.5 (vg,gf)

Small Plates To Share

Soup of the day (gf) 4.5, with house focaccia 6

Shredded winter greens salad, tamarind potatoes, black onion seed, sweet green chilli, coconut, flaked almond, pomegranate 8 (vg,gf)

Twice baked celeriac, braised green lentils, mustard cream, rescued herb crouton 9 (vg,gf)

Bombay swede, cavolo nero, curry leaf oil 8 (vg,gf)

Halloumi fries, pink peppercorn honey, sultana & almond salsa 9 (gf)

Parsnip tagine, chickpeas, house preserved lemon, black olive crumb 7 (vg,gf)

Isle of Wight blue cheese, caramelised pear, toasted walnuts, dressed radicchio 9 (gf)

Kerala stew, curried cauliflower, seasonal vegetables, coconut broth 10 (vg,gf)

Burgers & Sides

Sticky tamarind BBQ tempeh burger, winter slaw & pickles in a bun 12 (vg)

Canteen fried oyster mushroom burger, monteray jack, smokey paprika aioli, sour pickled onion & pickles in a bun 11

Smashed potatoes, tamarind bbq sauce, sweet green chilli, aioli 6.5 (vg,gf)

Loaded crispy potatoes, melty double cheese, sweet green chilli, maple paprika aioli (gf) 8

Dessert

Sticky date & toffee sponge, vanilla ice cream (vg, gf) 7

(gf) gluten free, (gfo) gluten free option

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