

Plant-Based Menu

For The Table

Gordal olives *(1,2,13)* 6

Smoked paprika corn ribs, pimento aioli 9

Potato & onion seed sourdough, olive oil and Maldon salt *(1,3,12)* 5.5

Marinated heritage beetroot, pumpkin seed crumb,
maple vinegar *(1,3,8,12,13)* 11

Pine nut hummus, crispy chickpeas, pickled carrot, cucumber,
seeded crackers *(1,2,3,6,8,9,12,13) (v)* 12

Mains

Miso glazed aubergine, pickled cucumber, coconut yoghurt *(3,8,10,11,12)* 22

Plant based burger, pimento aioli, skin on fries *(1,2,3,8,11,13)* 23

Pumpkin & sage tortellini, chestnut, sage *(3)* 22

Linguine, roasted tomato & basil *(3)* 18

Sides

Cornish potatoes, chive oil 6

Koffman's skin on fries, rosemary salt 7

Baby gem lettuce, herb vinaigrette *(11,13)* 5

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. *(v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.* A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate



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