

We have carefully designed the below menu to be suitable for both Vegans and Vegetarians.

Please specify you require the vegan dish when you order, as some dishes on the menu are variations of items on our main menus

The dishes below show the evening menu prices. If you are dining from our prix fixe lunch, Sunday lunch or early evening menus, all of these dishes can be selected as part of these set menus.

SMALL PLATES

Perfect as an appetiser, or try a few as a starter

Houmous 2.95 [⊕]
With toasted pitta bread

Olives 2.95 ^{GF}
Mixed marinated olives

Roasted garlic bulb 4.25 [⊕]
Oven roasted, with sourdough, olive oil and balsamic vinegar

STARTERS

French onion soup 4.95 [⊕]
With toasted sourdough

Wild mushroom risotto 5.95 ^{GF} *New*
With seasonal wild mushrooms, spinach, peas, herbs and truffle oil

Toast et champignons 5.95 [⊕]
Toasted sourdough topped with fricassée of mushrooms

MAINS

Harissa roasted vegetable salad 9.95 [⊕]
Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing

Wild mushroom risotto 12.95 ^{GF} *New*
With seasonal wild mushrooms, spinach, peas, herbs and truffle oil

Miso roasted aubergine 12.95 *New*
Miso marinated whole roasted aubergine served with beetroot houmous, mint, coriander, pomegranate seeds and couscous tabbouleh

SIDES

Sweet potato fries 3.50 *New*

Superfood side salad 3.50
Grains, couscous, mixed leaves and pomegranate seeds

Pommes frites 2.95 ^{GF}

Vegan roasted garlic field mushrooms 3.25 ^{GF}

French beans 3.50 ^{GF} ^N
With toasted almond flakes

House salad 3.25 ^{GF}

DESSERTS

Sorbet 4.95

Award-winning West Country farm organic sorbets. Choose from:
Raspberry sorbet or Mango sorbet

Please turn over to view our vegan wine list >>>>>

These dishes: ^{GF} are suitable for a gluten-free diet, please advise your server [⊕] can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option ^N contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability.

There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team. **Autumn/Winter 2019**

We have carefully handpicked the selection of wines below
that are suitable for both Vegans and Vegetarians.

WHITE WINES

CRISP & FRESH

Chablis AOC

2018 12.5% Domaine Louis Michel, Burgundy.
Classic, cool climate Chardonnay from one
of the finest estates in Chablis. We were truly
honoured to taste this wine with the man himself!

175ml 8.95 | 250ml 12.50
500ml 23.95 | 750ml 34.95

Bin 5

FULLER & FLAVOURSOME

Viognier

2018 13% Leduc, IGP Pays d'Oc,
Languedoc. Peach, apricot and almond
aromas and a refreshing round finish.

175ml 6.50 | 250ml 8.95
500ml 17.50 | 750ml 24.95

Bin 13

CHAMPAGNE & SPARKLING

Taittinger

12.5% NV Brut Réserve, Champagne.
Crisp, citrusy aromas with subtle toasty notes.
A truly elegant Champagne.

125ml 8.95 | 750ml 49.95

Bin 53

RED WINES

DEEP & HEARTY

Malbec, Don David El Esteco

2017 14% Salta, Argentina.
A medium-full bodied wine with notes
of red fruits and hints of chocolate.
Well balanced with soft tannins.

175ml 7.25 | 250ml 9.95
500ml 18.95 | 750ml 27.95

Bin 29

FULL, VELVETY & ROUND

Rioja Crianza, Ramón Bilbao

2016 13.9% Rioja, Spain. The best
selling Rioja in Spain – fresh dark fruit
– blackberries, blackcurrants
and ripe tannins.

175ml 7.75 | 250ml 10.50
500ml 20.95 | 750ml 29.95

Bin 34

ROSÉ WINE

Pinot Grigio Blush, Il Sospiro

2018 12% Sicily, Italy.
This very elegant rosé overwhelms
the nose with aromas of freshly
picked strawberries, rose petal
and cherry flavours.

175ml 6.25 | 250ml 8.75
500ml 16.95 | 750ml 23.95

Bin 43