



Vegetarian & Vegan Menu

Soup of the day, grilled sourdough (v) 6

Roasted spiced cauliflower, smoked paprika & quinoa salad with pomegranate, sugar snaps, dates & olives (vv,gif) 7.50

Wild mushroom & blue cheese on toast (v) 8.50

Veggie board: grilled halloumi, smoked aubergine puree, pepper & feta dip, roasted beetroot
broad bean & goats cheese tart; tapenade & flat bread (v) 10/16

Roasted pepper & harissa hummus,
radishes & sourdough (vv) 6

Baked Camembert, garlic, pepper,
red onion chutney & grilled sourdough (v) 12

Black bean & roasted chickpea salad: tomato, pepper, lemon & white wine vinegar dressing (vv, gif) 7/12

Five spice tofu, chilli & ginger sauce, soy glazed bean sprouts, basmati rice & bok choy (vv,gif) 12

Goats cheese & red onion tart, wilted spinach,
white wine & red pepper cream (v) 12.5

Sautéed new potatoes, sea salt & butter (v,gif) 3.5

Sweet potato wedges (v) 3.5

Chips & rosemary salt (v) 3.5

Halloumi, pomegranate & sumac salad (v,gif) 5

Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 5.5

Treacle tart, lemon & lime Chantilly (v) 5.5

Cheese selection, crackers, celery & apple (v) 8.5

Scoop of ice cream- *Strawberry, chocolate or vanilla* (v,gif) 2

(v) vegetarian (vv) vegan
(gif) gluten ingredient free
For info regarding allergens
on our menu, please speak to a
member of staff.

Our kitchen is not nut-free or
gluten-free
A discretionary 12.5% service charge
will be added to all tables receiving
table service.

Drinks Menu

Beers

Amstel (<i>v</i>)	4.40	Heineken (<i>vv</i>)	4.70
Moretti (<i>vv</i>)	4.90	London Pilsner (<i>v</i>)	4.80
Sambrook's Pale Ale (<i>v</i>)	4.80	Neck Oil (<i>vv</i>)	6.10
Guinness (<i>v</i>)	4.70	C&B House Cider (<i>vv</i>)	4.60

White

	175ml	250ml	Bottle
Picpoul, Domaine Roquemolière (<i>v</i>)	5.90	8.10	24.50
Alma de Blanco Godello (<i>v</i>)	5.60	7.80	23.50
Cuvée des Vignerons Blanc(<i>v</i>)	4.60	6.30	19.00
Quinta da Lixa Vinho Verde (<i>v</i>)	5.70	8.00	24.00
Les Mougeottes Chardonnay(<i>v</i>)	6.20	8.70	25.00
Croix des Champs			
Sauvignon Blanc de Touraine(<i>v</i>)	6.30	8.90	26.00
Yealands Sauvignon Blanc (<i>vv</i>)	7.40	10.00	30.00

Red

Monte Llano Tinto Rioja (<i>v</i>)	5.50	7.40	22.00
Boheme Primitivo Salento (<i>v</i>)	4.90	6.70	20.00
Cuvée des Vignerons Rouge (<i>v</i>)	4.60	6.30	19.00
Bodegas Santa Ana Reserve Malbec (<i>v</i>)	5.90	8.40	25.00
De Gras Reserva Merlot (<i>v</i>)	5.90	8.00	24.00
Yealands Landmade Pinot Noir (<i>vv</i>)	7.30	10.00	30.00

Rosé

Sospiro Pinot Grigio Blush (<i>v</i>)	5.40	7.50	22.00
Côtes de Provence Rosé Le Pas du Moine (<i>vv</i>)	7.30	10.00	30.00

All of our wines are suitable for vegetarians, however we have a wider selection of vegan alternatives available by the bottle. Please ask a member of staff for the complete list.