



## Vegetarian & Vegan Menu

Soup of the day, grilled sourdough (v) 6

Kale, beetroot, orange & grilled pineapple salad, black eyed beans,  
thyme & honey dressing (vv,gjf) 7.5

Vegetable tian- Peppers, courgette, mozzarella, aubergine, beer battered onion rings, tomato  
ragu (v)7

**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

Or with a pastry cranberry crown 16

Beetroot, wild rice, walnuts, sultanas, harissa dressing (vv, gjf)

(Add goats cheese +1) 6/11

Roasted red pepper, squash & pea risotto (vv,gjf) 10

Feta, spinach & tomato quiche, rocket, lemon dressing (v) 12.5

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

Sweet potato wedges (v) 3.5

Chips & rosemary salt (v) 3.5

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

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

Chocolate brownie, vanilla ice cream (v) 5.5

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

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

(v) vegetarian (vv) vegan  
(gjf) 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 (v)	4.40	Heineken (vv)	4.70
Moretti (vv)	4.90	London Pilsner (v)	4.80
Sambrook's Pale Ale (v) 4.80		Neck Oil (vv)	6.10
Guinness (v)	4.70	C&B House Cider (vv)	4.60

### White

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

### Red

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

### Rosé

Sospino Pinot Grigio Blush (v)	5.40	7.50	22.00	
Côtes de Provence Rosé Le Pas du Moine (vv)	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.