



Bar & Brasserie

PLANT MENU

Snacks £3.50 each of 3 for £9

Sicilian Green Olives V VE

Spiced Nuts V VE

Grilled Malt Rye Sourdough, whipped Marmite 'butter', puffed rice V VE

Cauliflower Chickpea Bhaji, mango chutney, dukkha V VE

Starters

Seasonal Soup of the Day, grilled house malt & rye sourdough V 6.25

Tempura Spring Onion, romesco sauce, onion powder V VE 5.95

Main Courses

Warm Roast Squash & Blue Cheese Salad, rocket, dried fig, barkham blue, sticky pecans & seeds, carta di musica V 13.95

'Mac & Cheese', black truffle mornay, wild mushrooms, broccoli, puffed potato V 13.95

Thai Green Cauliflower, sautéed greens, oriental salad, burnt lime, coriander cracker, puffed noodle V VE 13.95

Miso Glazed Squash, king oyster mushroom, crispy seaweed, sesame whipped tofu, roast peanut dressing V VE 14.95

Desserts

Chocolate Peanut Butter Pudding, cacao sorbet, salted peanut V VE 6.95

Pear & Ginger Cake, caramel roasted pear, rosemary butterscotch, pine nut crème V VE 6.95

Selection of Sorbets V VE 5.95

V- Vegetarian

VE- Vegan

The majority of dishes we create contain fruit & vegetables grown in our own gardens.



Our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance, let us know before ordering, full allergen information is available from Management if required.