



Vegetarian & Plant Based Menu

Served from 12 noon until 5.00 pm, 6.00pm until 9.30pm

Artisan beer bread, extra virgin olive oil & balsamic vinegar (VG)	3 ½
Marinated olives with cumin, lemon & garlic (VG)	4

Small Plates

Truffled cream of celeriac, pickled mushroom & smoked garlic croute (V)	5 ½
Salad of raw shaved beets, falafel, carrot hummus & pistachios (VG)	5 ½
Grilled Cerwyn cheese, curried pumpkin, parmesan crumble & vanilla butter (V)	6 ½
Panzanella - tomatoes, lettuce, red onion, basil, Italian dressing & croutons (VG)	5

Main Courses

Mushroom & spinach ragout, poached egg, parmesan polenta, roasted carrots (V)	12 ½
Truffled mac n' cheese with celeriac & parmesan (V)	9 ½
Spinach & squash dhal, onion bhaji, apple & mint sambal, coriander (VG)	12
Grilled cauliflower steak, vegetable cous-cous, baba ganoush & pomegranate (VG)	12 ½

Sides

Dressed green leaf salad (VG) Roasted root vegetables (V)	3 each
Garlic sautéed mushrooms (V) Hand-cut chips or French fries & aioli (V)	
Champ mash (V) Truffled macaroni & celeriac gratin (V)	

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team. Our dishes may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering.

V – Vegetarian | VG – Vegan