



Sample Vegetarian & Plant Based Menu

Served Monday to Saturday from 12 noon until 5.00pm, 6.00pm until 9.30pm

To Begin

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil (VG)	3.5
Marinated olives	4
Radishes, extra virgin olive oil & Halen Môn sea salt	3.5

Small Plates

Buffalo burrata, pickled fennel, orange & Le Blanc olive oil (V)	6.5
Wye valley asparagus – preparation changes weekly	6.5
Avocado taco with cucumber, pomegranate, lime & coriander (V)	6.5

Main Courses

Chickpea & spinach tagine, lemon cous-cous & smoked aubergine (VG)	11.5
Imam Biyaldi, bulgur wheat & parsley salad & tzatziki (V)	10.5
Orzo pasta, wild garlic salsa, spring vegetables, confit tomatoes & goats cheese (V)	9.5

Sides

-	3 each
Baby gem wedge, blue cheese & tomatoes (V) Garlic portobello mushroom (V)	
Seasonal greens, olive oil & sea salt (VG) Rocket with aged balsamic & olive oil (VG)	
Hand-cut chips or French fries & smoked aioli (V) Champ mash (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