



Vegetarian & Plant Based Menu

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

While you wait

Artisan beer bread & tomato salmorejo or balsamic & olive oil (VG)	3.5
Marinated olives	4
Radishes, extra virgin olive oil & Halen Môn sea salt	3.5

Small Plates

Dressed rocket, cherry tomato, olive & goats' cheese salad	5
Crispy taco with fresh tomato, pinto beans, jalapenos, red onion, coriander & lime (VG)	7
Watermelon carpaccio, sheeps' feta, olive tapenade, artichokes, lemon & mint	6

Main Courses

Khao Soi vegetable coconut curry, soft & crispy noodles, coriander, lime & chilli (VG)	11.5
Sweet corn risotto, charred spring onion, Pant-Mawr cheese & corn shoots (V)	12
Provençal vegetable & feta cheese tart, confit tomatoes, dressed rocket & balsamic reduction (V)	11.5

Sides

3 each

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