



Vegetarian & Vegan Menu

Heritage Beetroot Carpaccio, Fennel Seed Ricotta, Orange, Watercress (<i>v, gif</i>)	7
Roasted Aubergine, Baby Spinach & Chickpea Hummus, Sumac Almonds, Mint Oil (<i>vv, gif</i>)	6
Spiced Butternut Squash, Caraway Seeds, Sage Granola, Goat Yoghurt (<i>v</i>)	6.5 / 11
Baked Camembert, Rosemary, Red Onion Chutney, Sourdough (<i>v</i>)	12
Charred Cauliflower, Toasted Quinoa, Pomegranate, Apple, Pine Nuts, Lemon Verbena (<i>vv, gif</i>)	11
Scorched Burrata, Roasted Choicory, Heritage Tomatoes, Smashed Chilli Cucumber, Onion Seeds, Basil Oil (<i>v, gif</i>)	13.5
Halloumi, Pomegranate and Sumac Salad (<i>v, gif</i>)	5
Fries & Rosemary Salt (<i>vv, gif</i>)	3.5
Radish, Gem Lettuce, Heritage Tomato Salad (<i>vv, gif</i>)	4.5
Honey Baked Figs, Toasted Almonds, Lemon Sorbet (<i>gif, v</i>)	5.5
Dark Chocolate Crème Brûlée & Macerated Raspberries, Coconut Flakes (<i>gif, v</i>)	5.5
Lemon & Cardamom Posset, Pistachio Crumble (<i>v</i>)	2
Scoop of Ice Cream / Sorbet (<i>gif</i>)	
<i>Vanilla / Lemon</i>	

(v) vegetarian (vv) vegan
(gif) 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 (<i>v</i>)	4.40	Heineken (<i>vv</i>)	4.70
Moretti (<i>vv</i>)	4.90	London Pilsner (<i>v</i>)	4.80
Sambrook's Pale Ale (<i>v</i>)	4.80	Gamma Ray (<i>vv</i>)	6.10
Orchard Pig (<i>vv</i>)	5.10	Guinness (<i>v</i>)	4.70
C&B House Cider (<i>vv</i>)	4.60	All ales (<i>v</i>)	4.10

White

	175ml	250ml	Bottle
Picpoul, Domaine Roquemolière (<i>v</i>)	5.90	8.10	24.50
Alma de Blanco Godello (<i>v</i>)	5.60	7.80	23.50
Cuvée des Vignerons Blanc(<i>v</i>)	4.60	6.30	19.00
Quinta da Lixa Vinho Verde (<i>v</i>)	5.70	8.00	24.00
Les Mougeottes Chardonnay(<i>v</i>)	6.20	8.70	25.00
Viña Leyda Sauvignon Reserva (<i>v</i>)	5.85	7.90	23.00
Yealands Landmade Sauvignon Blanc (<i>vv</i>)	7.40	9.70	29.00
Mesta Verdejo Organic, Bodegas Fontana (<i>v</i>)	5.40	7.50	22.50

Red

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

Rosé

Sospiro Pinot Grigio Blush (<i>v</i>)	5.40	7.50	22.00
Côtes de Provence Rosé Le Pas du Moine (<i>vv</i>)	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.