

NIBBLES

Padrón peppers [VG/NCG] Focaccia [VG]	5.75 5.00	Nocellara del Belice olives [VG/NCG] Bread basket [V]	5.00 4.50
Homemade hummus [VG]	4.50	Marcona salted almonds [VG/NCG]	4.30
Add focaccia for 1.50			

SMALL PLATES

Fried whitebait, homemade tartare sauce	6.50
Sea bream ceviche, mango, cherry tomatoes, beetroot, citronette, coriander [NCG]	6.50
Burrata di Puglia IGP, confit tomato, leaves, basil oil [V]	8.00
Roasted cauliflower, herb dressing, pomegranate seeds [VG]	6.00
Homemade meatballs, parmesan, rich tomato sauce [NCG] Chefs daily special	7.00
Croquetas Iberico, Serrano & béchamel	7.50
Pulpo Gallego, paprika & citrus-marinated octopus, potatoes [NCG]	6.75
Truffle arancini, mushroom béchamel [V]	7.75
Chorizo, Vagabond red wine reduction Team favourite	7.00
Tenderstem broccoli, chilli, almonds, lemon [VG/NCG]	6.00

FOCACCIA SANDWICHES

AVAILABLE 12-4PM EVERY DAY - PERFECT FOR LUNCH

Serrano ham, mozzarella fiordilatte, 8.50 Roasted red peppers, vegan feta, shallots, 8.00 rucola, basil oil [VG]

SHARING BOARDS & SALADS (AII NCG+)

SEE THE BOARD FOR OUR SELECTION

Cheese Board	14.00	BURRATA SALAD	16.00
Meat Board	14.00	Two burratas Puglia IGP, gem lettuce,	
Cheese & Meat Selection	26.00	basil oil, cherry tomatoes, rocket [V]	

Vegan feta, quinoa, rocket, fried caperberries, cucumber, cherry tomatoes, shallots, olives, mint [VG]

MEDITERRANEAN SALAD

SIDES

DESSERT

Cantucci [V] Sweet or fortified wine	4.50	Skin on fries [VG/NCG]	4.50
Pairs with		Truffle fries [V/NCG]	5.25
Mango sorbet affogato, Port [VG/NCG]	7.00	Leaves [VG/NCG]	4.00
		Parmesan rocket salad	4 50



14.00