

SHARING & STARTERS

House Bread 4 VE
Maldon Salt, EVO, balsamic

Mixed Italian Olives 4 VE GF
marinated in chilli, lemon & herbs

Feta, Cherry, Tomato and Black Olive Tart 9 VE
with Mediterranean herb pesto

Indian Spiced Green Roll 8.5 VE GF N
Savoy leaf stuffed with mildly spiced garden peas, courgette and carrot, served with coriander & coconut chutney, tamarind sauce

Beetroot Terrine 10 VE N
rainbow beetroot layered with dill mascarpone, mustard seed pickle and crostini

Kimchi Stuffed Sushi Balls 9.5 VE GF
Coated with sesame seeds and shredded nori, mango & gochujang sauce, crispy cucumber

Grilled King Oyster 10 VE GF
marinated in harissa, with crispy lettuce, quinoa salad, pea and mint purée

Crispy Courgette Flower 12 VE N
filled with sweet potatoes, cream cheese, pine nuts and basil, served with buckwheat and tomato salad, garlic & lemon aioli

Miso Aubergine 11 VE N
roasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

MAINS

Thai Red Curry 17 VE GF
Okra, baby corn, butternut squash, plantains and shiitake mushrooms, in a rich coconut broth. Served with sticky rice and grilled lime

Green Dragon Salad 16.5 VE GF
glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, served with a Sake teriyaki & sesame dressing

Chipotle Wild Mushrooms 18 VE GF
sautéed with shallots and thyme in creamy chipotle sauce, served with polenta cake and grilled courgette ribbons

Beetroot Burger 16.5 VE
garlic aioli, crispy lettuce, tomato, red onion, gherkins, served with celeriac remoulade

Moussaka 17 VE GF
Layered potatoes, aubergine, lentil & mushroom ragu, baked and finished with white sauce and grated mozzarella, and gremolata

Seitan and Cauliflower Shawarma 18.5 VE
Flat bread topped with hummus, tahini, amba sauce, schoog, Israeli salad, onion, sumac, pickled chillies

SIDES

Sauteed Tenderstem Broccoli 6 VE GF
sesame & lime dressing

Green Leaf Salad 4 VE GF
lettuce, red onion, cucumber, tomato, served with a lemon dressing

Chunky Herb Polenta Chips 6 VE
with garlic & lemon aioli

Sweet Potato Wedges 5 VE
with harissa mayonnaise

Skin on Fries 4 VE
rosemary salt

VE vegan | GF gluten free | N contains nuts

Please be advised we operate a cashless business. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.

All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.