

## START WITH SPARKLING ASK FOR OUR FULL LIST

### English Sparkling

2023 Vagabond Urban  
Winery Pet Not Rosé  
glass 8.50 / bottle 42

### Champagne

NV Louis Roederer Brut  
Collection 246  
glass 19 / bottle 95

### Non-alcoholic

Copenhagen Sparkling  
Tea Co. Blue - "Bla"  
glass 8.50 / bottle 42

### English Sparkling

2018 Artelium x Vagabond  
Nature Series Cuvée  
glass 15 / bottle 75

### NIBBLES

Padrón peppers VG NCG 6.5  
Focaccia, olive oil, balsamic vinegar VG 5.25  
Chestnut hummus VG NCG 5.25 **NEW** add focaccia VG 2  
Gordal olives VG NCG 5.5  
St John's Artisan sourdough, orange & garlic butter V 5.25  
Gnocco Fritto, puffed dough bites VG 5 **NEW**  
Valencia salted almonds VG NCG 5.25

### SMALL PLATES

Burrata di Puglia IGP, chicory, hot honey, walnuts V NCG 9.75 **NEW**  
Croquetas Iberico, crispy Serrano, chipotle 8  
Pil Pil prawns, white wine and garlic sauce, toasted baguette 9.5 **VAGABOND FAVOURITE**  
Roasted cauliflower, harissa, pomegranate, herb sauce, almonds VG NCG 7.5 **NEW**  
Pigs in blanket, honey, mustard, thyme, pear 8.5 **NEW**  
Tartiflette, bacon, white wine, potatoes, pancetta NCG 9 **NEW**  
Truffle arancini, Grana Padano sauce V 9  
Patatas bravas, homemade bravas sauce, aioli VG NCG 7 **VAGABOND FAVOURITE**  
Tempura enoki mushrooms, black truffle mayo VG NCG 7.5 **VAGABOND FAVOURITE**  
Slow cooked pork cheeks, gremolada NCG 13  
Aubergine parmigiana, rich tomato sauce, mozzarella V NCG 7.5  
Chorizo, Vagabond red wine reduction NCG 8.5  
Hanger steak tagliata, chimichurri, served medium rare NCG 14.5

### FOR SHARING

Hanger steak served medium rare with sweet  
potato crisps, roasted shallots, leaves,  
chimichurri, Grana Padano sauce NCG 39 **VAGABOND FAVOURITE**  
Baked Camembert, cranberries, walnuts, rosemary and  
redcurrant, toasted baguette V NCG+ 19 **NEW**

Please ask the team for our current selection of artisanal British  
cheeses as well as our selection of charcuterie from London-based  
Cobble Lane Cured.

Cheese NCG+	small 16	large 32
A selection of cheeses served with chutney, honey, crackers, pear, grapes		

Charcuterie NCG+	small 16	large 32
A selection of charcuterie served with sourdough bread, toasted baguette, salted butter		

Cheese and charcuterie NCG+	large 32
A selection of cheeses and charcuterie served with chutney, honey, crackers, sourdough bread, pear, grapes	

Christmas sharing board **NEW** 35  
charcuterie selection, pickles, pâté de campagne, pigs in  
blankets, gnocco fritto, and toasted baguette

## Christmas Menu

### SIDES AND SAUCES

Skin on fries VG NCG 5  
Truffle fries V NCG 5.5  
Chipotle VG/ Aioli VG/ Chimichurri VG 1.5 each  
Chicory, blood orange, leaves,  
citronette VG NCG 6

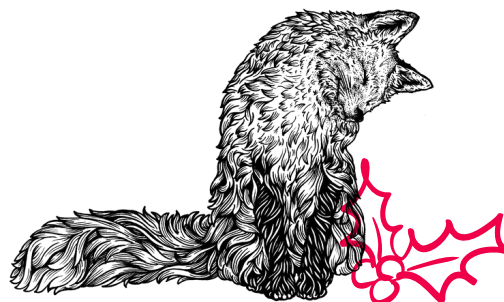
### LUNCH PLATES

Served 12-3pm, Monday to Friday

Hanger steak tagliata + frites NCG 15  
Burrata salad bowl **NEW** 12  
Aubergine parmigiana + fries V NCG 12  
Roasted harissa cauliflower  
+ patatas bravas VG NCG 12 **NEW**

### DESSERTS AND COFFEES

Chocolate and hazelnut gnocchi V 7.25  
Churros, dulce de leche V small 7.25 large 12.5  
Panettone with mascarpone cream V 8  
Espresso 2.75  
Americano 3.25



Please scan for allergens



**VAGABOND**

VG Vegan V Vegetarian NCG Not Containing Gluten NCG+ Can Be Made To Not Contain Gluten

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including gluten. We offer a selection of both pasteurised and unpasteurised cheeses. If you have an allergy, please let us know before ordering. A 12.5% service charge will be added when ordering, which goes directly to the team.