







BAR SNACKS

Olives (gf) 4

Nuts: chilli rosemary (gf, n) or dry roasted (n) 3.5

Mini squashage roll 3.5

Flatbread, carrot hummus (gfo) 5.5

Sharing Platter: Seasonal arancini, hummus flatbread crudités, mini squashage rolls, polenta fries, crispy fried potatoes with aioli and chilli oil 28

LITTLE

Nettle & spinach soup, garlic croutons (gfo) 8

Kimchee fritters, kimchee mayo (gf) 9

Fondant heritage carrots, carrot top pesto, pickled carrot (gf) 9

Charred cabbage, whipped tofu, almonds (gf, n) 9

Welsh rarebit, pickled walnut purée (n) 10

Whole baked shamembert, bread, cornichons, pickled onions (gfo) 12

BIG

Pie, mash, liquor (n) 15

Panko Carrot Katsu curry, sticky rice, chilli oil, pickles (gfo) 15

Butterbean stew, coconut, miso, dill, purple sprouting broccoli (gf) 15

BURGER & FRIES

Korean: Crispy fried chicken of the woods / seasonal mushrooms, gochujang sauce, pickled carrot & daikon slaw 15 Classic: Beyond patty, lettuce, gherkins, burger sauce (gfo) 15

SIDES

Fries (gf) 4.5

Mash (gf) 4.5

Seasonal greens, horseradish, butter (gf) 5

Crispy fried potatoes, aioli, chilli oil (gf) 6

Our menu is fully vegan

gf - gluten free / gfo - gluten free option / n - nuts