

Vegetarian Menu

(v) – Vegan Option Available

Breakfast

- White, Wholegrain or Dark Rye sourdough toast available -

Eggs Florentine – English muffin, poached eggs, greens, hollandaise 24

Forest mushroom omelette, crème fraiche, pepper sauce, toast 22

Parmesan polenta, poached eggs, grilled corn 24

Avocado and green pea smash, haloumi, preserved lemon, poached eggs 24

Buttermilk pancakes, blueberry compote, Chantilly cream 18

Eggs your way, toast, cultured butter 14

Lunch

Starter

Garlic butter ciabatta, raclette 12

Winter greens and caramelised shallot tart, hazelnut, binnorie feta (v) 22

The following can be made as an Entrée or Main

Roast cauliflower, harissa, spiced yoghurt, tahini (v) 22 / 30

Spaghetti, winter greens, parsley, aleppo pepper (v) 22 / 30

Cauliflower risotto, washed rind, truffle 24 / 32

Haloumi, fried sprouts, celeriac puree 22 / 30

Tofu, yellow curry, coconut (v) 22 / 30

Sides 12 each

Charred broccoli, blue cheese béchamel

Roasted chats, aioli, parmesan (v)

Mac & Cheese, truffle, pangratatto

Butternut pumpkin, brown butter dressing, yuzu kosho (v)

Winter leaves, hazelnut & sherry vinaigrette (v)