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Everything on this menu is vegetarian.

VG – Vegan, VGO – Vegan option

BREAD

Coombeshead Farm Sourdough,
House-Baked Soda Bread,
Crackers, Bungay Butter

VGO | 5

OLIVES

With Oregano, On Ice

VG | 4

DEVILLED EGGS

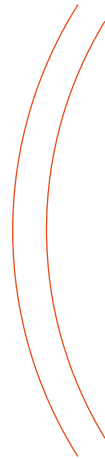
Chives, Smoked Paprika

5

“TARAMA”

Whipped Smoked Tofu,
Leafy Radishes, Celery Salt

VG | 5



STARTERS

MUSHROOMS ON TOAST

Pan-Fried Wild Mushrooms,
Herby Garlic Butter, British Pecorino

9

FRITTO MISTO

Crispy Mushrooms, Tenderstem Broccoli,
Kale & Sage with Tarragon Aioli

VG | 8

FIFTEEN SALAD

British Burrata, Clementine, Fennel,
Winter Leaves, Veggie Parmesan,
Capezzana Olive Oil

11

MAINS

BEETROOT CARPACCIO

Ash-Baked Heritage Beetroots,
Winter Leaf Salad, Roasted Grapes,
Creamy Herb Dressing, Walnuts

VG | 16

TOFU SKEWER

Charred Kashmiri-Spiced Tofu,
Smoky Tahini Aubergine,
Harissa Yoghurt, Pistachios

VG | 18

PASTA

MUSHROOM BOLO

Hand-Cut Pappardelle,
Wild Mushroom Ragù, British Pecorino

17

TRUFFLE FETTUCCINE

Black Truffle Sauce,
British Pecorino

24

SUPERGREEN LINGUINE

Creamy Cavolo Nero Sauce, Chilli,
Herby Pangrattato, Shaved Smoked Tofu

VG | 15

S I D E S

BAKED MASH Confit Garlic 6

KOFFMANN'S CHIPS Malt Vinegar Salt VG | 6

HASH BROWN CHIPS Garlic & Chive Mayonnaise VGO | 7

CREAMED SPINACH Crunchy Breadcrumbs 7

FLOURISH SALAD Mustard Dressing, Shallots VGO | 5

SEASONAL GREENS Lemon, Garlic VG | 5

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Olives may contain stones.