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Everything on this menu is vegetarian.  
VG – Vegan, VGO – Vegan option

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## BREAD

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

VGO | 5.5

## OLIVES

With Oregano, On Ice

VG | 5

## DEVILLED EGGS

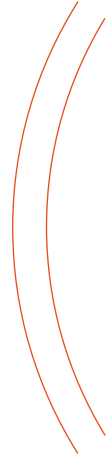
Chives, Smoked Paprika

5

## "TARAMA"

Whipped Smoked Tofu,  
Leafy Radishes, Celery Salt

VG | 6



# STARTERS

## MUSHROOM VOL-AU-VENT

Garlic Mushrooms, Creamy Sauce,  
Puff Pastry, Wiltshire Truffle

12

## CHAR-GRILLED LEEKS

Romesco Sauce, Toasted Hazelnuts,  
Red Endive, Blackened-Leek Vinaigrette

VG | 10

## FIFTEEN SALAD

British Burrata, Blood Oranges, Fennel,  
Winter Leaves, Veggie Parmesan,  
Capezzana Olive Oil

12

# MAINS

## BEETROOT CARPACCIO

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

VG | 17

## 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

18

## TRUFFLE FETTUCCINE

Black Truffle Sauce,  
British Pecorino

25

## SUPERGREEN LINGUINE

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

VG | 18

# S I D E S

BAKED MASH Confit Garlic 6

KOFFMANN'S FRIES Malt Vinegar Salt VG | 6

TRIPLE-COOKED SPUDS Smoky Rub, Garlic Mayo VGO | 7

CREAMED SPINACH Crunchy Breadcrumbs 6

FLOURISH SALAD Mustard Dressing, Shallots VG | 5

SEASONAL GREENS Miso, Garlic VG | 6

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.