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BREAD

Coombeshead Farm Sourdough,
House Soda Bread & Focaccia,
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,
Spring Leaves, Veggie Parmesan,
Capezzana Olive Oil

13

Everything on this menu is vegetarian.

MAINS

MUSHROOM SKEWER

Coal-Roasted Mushrooms & Peppers, Tahini Yogurt,
Spiced Hazelnut Dukkah, Garlic Flatbread

18

PAPPARDELLE BOLOGNESE

Hand-Cut Pasta, Wild Mushroom Ragù,
British Pecorino

18

TRUFFLE FETTUCCINE

Fresh Pasta, Wiltshire Black
Truffle Sauce, British Pecorino

25

SPRING GREEN TROFIE

Fresh Pasta, Creamy Green 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

TRUFFLED NEW POTATOES British Pecorino, Chives 7

CREAMED SPINACH Crunchy Breadcrumbs 6

MARKET SALAD Mustard Dressing VG | 5

SEASONAL GREENS Miso, Garlic VG | 6

VG – Vegan, VGO – Vegan option

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.