

M E N U

SHARE

avocado tikka. grilled potato bread. curry leaf yogurt.
coriander leaves + flowers. £13

baked raclette . toasted grain bread. cornichon, field
herbs. £14

cheese plate. seedy crackers. pickles and jam. £14

START

frittata. green goddess. shaved vegetables. herbs +
sprouts. £11

celeriac rosti. apple. fennel. sour cream. £11

golden soup. chickpea. lime leaf. £8

jackfruit “crab cake”. smoked red pepper remoulade.
£11

hearty salad. kale salad. £9

MAIN

raw courgette + tomato lasagne. pesto. pistachio.
ricotta. £14

kelp noodle cacio e pepe. snap peas. pea shoots.
dehydrated black olives. £18

plant bowl. toasted quinoa. roasted carrots. marinated
kale. citrus tahini. piquillo romesco. £18

wild mushroom + root vegetable burger. beet
condiment. butternut cheddar. £20

spicy udon. togarashi. tempeh. bok choy. roasted
cashew. radish. £22

SIDES £8

maitake mushroom agrodolce.

broccoli. chili. preserved lemon.

tuscan kale. mandarin. sesame.

truffle potatoes. truffle aioli.

DESSERTS £10

coconut + banana “cream pie”.

chocolate + salted caramel crunch.

hibiscus cheesecake. strawberries. pistachio.

lime curd. blueberry. shortcake.

carrot cake. sesame. candied ginger. beet syrup.