

► AUTUMN | WINTER FEASTING MENU

SHARED SMALL PLATES

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ⑥

Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ⑥

Burrata, roasted beetroot, fresh basil pesto, pine nuts [v, wg]

Jamon and smoked san simon croquettes, saffron aioli ⑥

SHARED LARGE PLATES

Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney
coconut yoghurt [pb, wg]

Baked atlantic cod, herbed freekeh, creamy basil yoghurt, dill

Roasted chicken breast, miso-braised butter beans, kale, garden herb salsa [wg, wd]

SHARED SIDES

Roasted new potatoes [pb, wg]

Mixed leaf salad, house dressing [pb, wg]

CHOOSE A DESSERT

Tiramisu: caravan espresso caramel, savoirdi biscuit, mascarpone [v]

ADD: cazcabel tequila coffee liqueur 4

Available alternative

Sorbets: mango | coconut | raspberry [pb, wg] (2 scoops)

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian

⑥ - cooked in a fryer that may contain allergen traces or non-plant based matter

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information. A discretionary 12.5% service charge will be added to your bill.