

- For the table:
- Steamed edamame, sea salt [pb, wg]
- Marcona almonds and nocellara
- del belice olives [pb, wg]

► AUTUMN | WINTER SET MENU

SHARED STARTERS

Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ⑥

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

Steamed fish dumplings, sambal, soy, crispy shallot, coriander cress [wd]

Lamb kofte, sesame labneh, pickled red cabbage, chermoula, mint [wg]

CHOOSE A MAIN

Coconut red curry, crispy fried tofu, daikon, carrot, squash, peanuts, spring onion, coriander and rice [pb] ⑥

Baked atlantic cod, herbed freekeh, chard, cockles, creamy basil yoghurt, lemon, dill

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

Chargrilled lamb barnsley chop, crushed new potatoes, salsa verde, preserved lemon yoghurt [wg] ⑥ +5

SHARED SIDES

Roasted new potatoes [pb, wg]

Mixed leaf salad, house dressing [pb, wg]

CHOOSE A DESSERT

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

ADD: cazcabel tequila coffee liqueur 4

Flourless chocolate cake, poached orange, vanilla cream cheese [v, wg]

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 from serious allergies, please speak with a manager for further information. A discretionary 12.5% service charge will be added to your bill.