

## NIBBLES

- Padrón peppers VG NCG 6.5  
 Focaccia, olive oil, balsamic vinegar VG 5.25  
 Homemade basil hummus VG NCG 5.25 **NEW** add focaccia VG 1.5  
 Gordal olives VG NCG 5.5  
 St John's artisan bread basket V 5.25  
 Valencia salted almonds VG NCG 5

## SMALL PLATES

- Burrata di Puglia IGP, peaches, burnt sun blushed tomatoes V NCG 9.75 **NEW**  
 Croquetas Iberico, crispy Serrano, chipotle 8  
 Charred baby gem, za'atar spiced labneh, apricot, cashews V NCG 7 **NEW**  
 Homemade meatballs, parmesan, rich tomato sauce NCG 8  
 Crispy artichoke flower, mustard salsa verde VG 7.5 **NEW**  
 Saffron, mozzarella and 'nduja arancini, saffron dip 9 **NEW**  
 Patatas bravas, homemade bravas sauce, aioli VG NCG 7  
 Pil pil prawns, white wine and garlic sauce, toasted baguette 9.5 **NEW**  
 Greek salad, PDO feta, kalamata olives, cucumber, tomato, V NCG 7 **NEW**  
 mint, red onion  
 Aubergine parmigiana, rich tomato sauce, mozzarella V NCG 7.5 **VAGABOND FAVOURITE**  
 Chorizo, Vagabond red wine reduction NCG 8  
 Hanger steak tagliata, chimichurri, served medium rare NCG 14.5

## SHARING BOARDS

Please ask the team for our current selection of artisanal British cheeses as well as our selection of charcuterie from London-based Cobble Lane Cured.

Cheese NCG+ small 16 large 32  
 A selection of cheeses served with chutney, honey, crackers, pear, grapes

Charcuterie NCG+ small 16 large 32  
 A selection of charcuterie served with sourdough bread, toasted baguette, salted butter

Cheese and charcuterie NCG+ large 32  
 A selection of cheeses and charcuterie served with chutney, honey, crackers, sourdough bread, pear, grapes

Summer selection NCG+ **NEW** large 38  
 A selection of cheeses and charcuterie served with labneh, seasonal fruit and veggies, Miller's biscuits

## SHARING PLATES

Hanger steak served medium rare with sweet potato crisps, NCG 39  
 roasted shallots, leaves, chimichurri, Grana Padano sauce

Baked Camembert, thyme, chilli maple jam, toasted baguette V NCG+ 19

Large Burrata di Puglia IGP, balsamic confit tomatoes, leaves, V **NEW** 22  
 pesto, sundried tomato crumble, toasted baguette



## Summer Menu

### LUNCH PLATES

Served 12pm - 3pm, Monday to Friday

#### PARMIGIANA & FRIES V NCG 12 **NEW**

Aubergine parmigiana, rich tomato sauce, mozzarella, skin on fries

#### ARTICHOKE & PATATAS BRAVAS VG 12 **NEW**

Crispy artichoke flower, mustard salsa verde, patatas bravas, homemade bravas sauce, aioli

#### STEAK & FRIES NCG **VAGABOND FAVOURITE** 15

175g onglet steak, skin on fries, rosemary salt, dressed garden leaves

#### BURRATA SALAD BOWL V 12

Creamy Burrata IGP, bitter chicory, tender leaves, walnuts, sun-blushed tomatoes, toasted baguette slices

### SIDES AND SAUCES

Skin on fries VG NCG 5

Truffle fries V NCG 5.5

Seasonal heirloom tomatoes, VG NCG **NEW** 6.75  
 fresh basil, Spanish extra virgin olive oil

Chipotle VG / Aioli VG / Chimichurri VG 1.5 each

### DESSERTS AND COFFEES

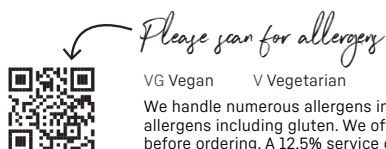
Chocolate and hazelnut gnocchi V 7.25

Churros, dulce de leche V small 7.25 large 12.5

Mount Gay Rum infused Eton mess **NEW** 7

Espresso 2.75

Americano 3.25



VG Vegan V Vegetarian NCG Not Containing Gluten NCG+ Can Be Made To Not Contain Gluten

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including gluten. We offer a selection of both pasteurised and unpasteurised cheeses. If you have an allergy, please let us know before ordering. A 12.5% service charge will be added when ordering, which goes directly to the team.

**VAGABOND**