

Platters

Each of our seasonal platters feed ten people

LOADED FOCACCIA PLATTER

£140

A selection of 6 Italian made Pinsa style focaccia, topped with the highest quality ingredients from the best of British and European producers.

Stracciatella Puglia, Mortadella, balsamico glaze, soft leaves
Portobello mushroom, truffle, roasted shallots and chicory, feta, parsley VG
Dauphinoise potatoes, Italian pancetta, 'Nduja IGP, 'Washington' soft English cheese

Served with:

3 x rosemary and sea salt skin on fries
3 x truffle fries

SHARING BOARD PLATTER NCG+

£140

Our sharing boards feature the best British cheeses supplied by specialist award winning supplier Cheesegeek, alongside prime quality charcuterie provided by London-based Cobble Lane Cured

Accompanied by fresh fruit, cheese crackers, seasonal hummus, veggie sticks, olives, padrón peppers, Swedish biscuits, St John fresh sourdough and baguette, chutney and honey.

ADD ONS

BREAD BASKET V 5.25

GORDAL OLIVES VG NCG 5.5

VALENCIA SALTED ALMONDS VG NCG 5

CHORIZO, VAGABOND RED WINE REDUCTION NCG 8

SKIN ON FRIES VG NCG 5

TRUFFLE FRIES V NCG 5.5

HANGER STEAK SHARING PLATE NCG 39

Served medium rare with parsnip crisps, roasted shallots and leaves

CHURROS WITH DULCE DE LECHE V 12.5



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

Platters are only available to pre-order. 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. If you have an allergy, please let us know before ordering. Although we purchase all fish fillets boneless, our supplier cannot guarantee the 100% removal of the bones. A 12.5% service charge will be added when ordering, which goes directly to the team.

VAGABOND