

Spring Menu



NIBBLES

- Padrón peppers VG NCG 6.5
- Focaccia, olive oil, balsamic vinegar VG 5.25
- Roasted tomato hummus VG NCG 5.25 add focaccia VG 2
- Gordal olives VG NCG 5.5
- St John's artisan sourdough, thyme, lemon + garlic butter V 5.25 **NEW**
- Gnocco fritto, puffed Italian dough bites VG 5 **VAGABOND FAVOURITE**
- Valencia salted almonds VG NCG 5

SMALL PLATES

- Pork belly, rhubarb + apple jus, spinach, pickled rhubarb NCG 12.25 **NEW**
- Patatas bravas, house bravas sauce, aioli VG NCG 7 **VAGABOND FAVOURITE**
- British asparagus, romesco, 18 month Manchego V NCG 9 **NEW**
- Homemade meatballs, Parmesan, rich tomato sauce NCG 8
- Lamb chops, thyme, marrowfat peas, mint oil NCG 13.5 **NEW**
- Iberico croquetas, crispy Serrano, chipotle 8 **VAGABOND FAVOURITE**
- Pil pil prawns, white wine + garlic, toasted baguette 9.5
- Pink Fir potatoes, San Marzano tomatoes, French beans, cavolo nero, Dijon + sherry dressing NCG VG 7.5 **NEW**
- Truffle arancini, Grana Padano sauce V 9
- Roasted cauliflower, harissa, herb sauce, almonds NCG VG 7.5 **NEW**
- Hanger steak tagliata, chimichurri, served medium rare NCG 14.5
- Aubergine parmigiana, rich tomato sauce, mozzarella V NCG 7.5
- Burrata, seasonal spinach, sundried tomato, walnuts, sherry vinegar V NCG 9.75 **NEW**

SHARING PLATES

- Slow cooked lamb shank 32
- Roasted cauliflower mash, cavolo nero, red wine gravy, mint + thyme **MARCO'S FAVOURITE** NCG+ **NEW**
- Hanger steak 39
- Served medium rare with sweet potato crisps, roasted shallots, leaves, chimichurri, Grana Padano sauce NCG+
- Baked Camembert, 19
- Honey, garlic, walnuts, thyme + toasted sourdough NCG+

SHARING BOARDS

- Cheese** small 16 large 32
- A selection of cheeses served with chutney, honey, crackers, pear, grapes NCG+ **NEW**
- Charcuterie** small 16 large 32
- A selection of charcuterie served with sourdough bread, toasted baguette, salted butter NCG+ **VAGABOND FAVOURITE**
- Cheese + Charcuterie** small 16 large 32
- A selection of cheeses and charcuterie served with chutney, honey, crackers, sourdough bread, pear, grapes NCG+

START WITH SPARKLING

- 2023 Vagabond Urban Winery Pet Not Rosé glass 8.50 / bottle 42 **VAGABOND FAVOURITE**
- NV Louis Roederer Brut Collection 246 glass 19 / bottle 95
- Copenhagen Sparkling Tea Co. Blue - "Bla" glass 8.50 / bottle 42
- 2019 Artelium x Vagabond Nature Series glass 15 / bottle 75 **NEW**

LUNCH PLATES

SERVED 12-3PM, MONDAY TO FRIDAY

- Burrata salad bowl V 12
- Hanger steak tagliata + frites NCG 15
- Lamb chops, peas + roasted potatoes NCG 15 **NEW**
- Aubergine parmigiana + fries V NCG 12
- Harissa roasted cauliflower, herb sauce, almonds, Pink Fir salad NCG VG 13.25 **NEW**

SIDES + SAUCES

- Skin on fries VG NCG 5
- Truffle fries V NCG 5.5
- Chipotle / Aioli / Chimichurri VG 1.5
- Spring leaf + walnut salad
- Seasonal spinach, mixed leaves, scallions, walnuts VG NCG 6

DESSERTS + COFFEES

- Churros, dulce de leche
- Small 7.25 Large 12.5
- Chocolate and hazelnut gnocchi V 7.25
- 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.

Please scan for allergens



VAGABOND