

## VEGETARIAN & VEGAN

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### STARTERS

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Summer vegetable salad with crispy Milly's halloumi (vga)	9.50
La Latteria burrata with Isle of Wight tomatoes and basil (vga)	10.00
Summer vegetable soup with Berkswell madeleine	8.50
Carrot and radish salad with toasted seeds and vinaigrette (VG)	8.00

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### MAINS

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Grilled cauliflower with tomato, caper sauce and mash (vga)	18.00
Summer girolles, crushed broad beans and roast Isle of Wight tomatoes on fried sourdough (vga)	15.00
<i>add fried duck egg</i>	2.50
Linguine with purple sprouting broccoli, lemon, chilli, Berkswell and breadcrumbs (vga)	17.00

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### SIDES 5.50

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Dill pickled cucumbers (vg)	
Garden salad (vg)	
Isle of Wight tomato salad (vg)	
Spinach, steamed (vg) or creamed	
Chipped (vg), mashed or parsley potatoes	
Grilled spring cabbage with juniper and citrus butter (vga)	

\*Vg – Vegan. Vga – Vegan option available  
Please inform your waiter if you have any allergies

A discretionary service charge of 15% will be added to your bill. VAT included at current rate.