

VEGETARIAN & VEGAN

APERITIFS

GOLDEN ORCHARD

Beefeater Gin, Apricot Liqueur,
Orange Juice & Grenadine, topped
with Prosecco

15

NEGRONI

London Dry Gin, Campari,
Sweet Vermouth

15

BANK IN BLOOM

Beesou Honey Liqueur, Lillet
Rose, Monkey 47, Lemon, Thyme
Syrup, topped with Soda

15

SOURDOUGH BREAD

Glastonbury Whey Butter
(Veg)

6.5

SNACKS

OLIVES

(Vegan)

6.5

ENGLISH YELLOW PEA HUMMUS

Grilled sourdough & confit garlic

9

STARTERS

ROASTED CAULIFLOWER SOUP

walnuts, Colston Basset twist
(vegan option available)

14.5

PEAR & CHICORY SALAD

Candied walnuts
(Vegan option available)

11

LA LATTERIA'S ENGLISH MOZZARELLA

Roasted beets, walnuts & hot honey
(Veg)

17

MAINS

FRIED AUBERGINE

Tomato sauce, capers,
olives, rocket
(Vegan)

19

WILD MUSHROOMS & SEASHORE VEGETABLES ON TOASTED SOURDOUGH

add a Burford Brown egg
(Vegan)

22

LINGUINE SPROUTING BROCCOLI

Chilli and breadcrumbs
(Vegan option available)

18

SIDES

GARDEN SALAD

(Vegan)

7.5

ROASTED HISPI CABBAGE

(Vegan)

7.5

HERITAGE CARROTS

(Veg)

7.5

SPINACH STEAMED (Vegan) CREAMED (Veg)

7.5

BLUE CHEESE SALAD

Cashel blue, candied walnuts
(Vegan option available)

9.5

CHIPS (Vegan) MASH (Veg) PARSLEY POTATOES (Vegan)

7.5

(Vegan) - Vegan

(Veg) - Vegetarian

"If you have any dietary requirements or food allergies, please inform us. However, due to shared cooking and preparation areas, we cannot guarantee that any menu item is completely free from allergens. Some dishes may also contain small bone or shell fragments. Additionally, please be aware that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly if you have certain medical conditions."