

## Small Plates / Grazing

<i>Bar nuts Bento Box (Ve)</i> – spicy cashews, Japanese crackers, corn chips	£6
<i>Lemon Hummus (Ve)</i> – wild fermented sourdough	£5
<i>Salt Roasted Beetroot (Ve)</i> – chicory, orange gelée, Gewurtztraminer vin, hazelnut	£6
<i>Crispy Brussels Sprouts (Ve)</i> – maple + cider gastrique	£6
<i>Marrowfat Pea Fritters (Ve)</i> – tartare sauce, truffle herb salad	£6
<i>Butterbean Falafel (Ve)</i> – pickled chilli, chimichurri	£5
<i>Carrot + Celeriac Soup (Ve)</i> – wild sourdough + black garlic oil	£5
<i>Chunky Chips + Dips (Ve)</i>	£5
<i>Wild Fermented Sourdough (Ve)</i> – black garlic oil, queen olives	£5

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## Sharing Boards

<i>Antipasti (Ve)</i>	£12
falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough	
<i>Local Cheese Plate (V)</i>	£9
English cheese, seasonal jam, queen olives, house pickles, sourdough + Cornish butter	

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## Pub Plates

<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11
<i>Falafel Burger (Ve)</i> – vegan brioche, avocado, green leaf, heritage tomato + chips	£10
<i>Beluga Lentil Lasagne (V)</i> – black garlic oil, sourdough	£10
<i>Superfood Salad Bowl (Ve)</i> – quinoa, blueberry, tender-stem, pecan, goji, greens	£11
<i>Hummus + Beetroot Flatbread (Ve)</i> – rocket, orange vin, hazelnut	£6
<i>Cask Ale Rarebit (V)</i> – house pickles, onion marmalade	£6

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Our commitment to doing it right:

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| 1. To source our products within a 50 mile radius | 4. Natural, organic & vegan wine |
| 2. No use of air freight or heated greenhouses    | 5. Fairtrade tea & coffee        |
| 3. Over 80% of the ingredients certified          | 6. Cask ales from local brewers  |

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.