

VEGAN MENU

NIBBLES

Marinated Spanish olives **3.5** / Warm breads, dipping oils, balsamic **5** / Beetroot and chickpea dip, croutes **4**

TO BEGIN

Asparagus 7

Beetroot, pickled walnut

Chargrilled Artichoke Bruschetta 6.5

Basil

Isle of Wight Heritage Tomatoes 6

Baby onion, black olive

Roasted Carrot 5.5

Cumin seed, orange

MAIN MEAL

Wok Fried Vermicelli Rice Noodles 12.5

Hoisin, sweetcorn, toasted almond

Isle of Wight Tomato Panzanella 12.5

Radish, petit pois puree

Roasted Carrot 14

Chickpea, walnut, watercress salad

Tomato Ragu Pasta 14

Fennel, wild garlic

SIDES

Maple glazed baby potatoes, chive **4** / Tender stem broccoli, almond, caper **4.5** / Charred sweetcorn, piccolo tomato, radish **4** / Grilled garlic breads **3** / Granny Smith, pickled walnut, watercress **4** / Three Buoys seasoned skinny fries **3.5**