



plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough, with olive oil, olivani, aged balsamic, dukkah **n** **15 (half) / 18 (full)**

starter

today's vegetable focused soup **17.0**
served with warm bread & olivani **lf**

mushroom parfait **26.0**
pickled shiitake, pine nuts, mini brioche loaf **n**

whipped goats cheese **26.0**
confit tomato, olive gremolata, rye crumb, balsamic pearls

vegetable gyoza **20.0**
home-made hot sauce, chili oil, vegan mayo

main

tomato risotto **35.0**
sun-dried tomato pesto, pickled cherry tomato, ricotta **g n**

pumpkin tarte tatin **28.0**
sun-dried tomato, caramelized onion, pumpkin gel, rocket & parmesan salad **g**

wild mushroom fettucine **33.0**
wild mushroom, herbs, peas, beurre blanc **g**

cob salad **27.0**
cos lettuce, croutons, tomato, avocado, ranch dressing **g**

broccoli & quinoa salad **28.0**
toasted almonds, currant & lentil vinaigrette **g n df**

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds **g n** **15.0**

today's seasonally inspired vegetables **lf g** **15.0**

rustic fries, 50 ketchup **g df** **10.0**

triple-cooked agria, béarnaise **14.0**

dessert

vegan chocolate brownie **19.0**
berry compote, strawberry sorbet **g df**

coffee

espresso coffees - short black & long black **5.5**
espresso coffees **6.0**

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

liqueur coffees **15.0**

tea **5.5**

english breakfast, earl grey, irish breakfast

infusions **6.0**

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

lf - local food (provincially sourced) **n** - contains nuts **df** - dairy free

for any other dietary restrictions, please inform our friendly service team as good food takes time please inform us of your time restraints

