

1864

Spring & Summer Vegetarian menu

FOR THE TABLE.

BREAD & BUTTER. 3.50

Freshly baked breads with seasonal butter (VE)

OLIVES. 4

House cured mixed olives (VE)

NUTS. 4

House spiced & roasted mixed nuts (VE, N)

STARTERS.

VEGAN. 9

Soup of the day & homemade crusty bread (VE, V, GFO)

VEGETARIAN. 11

Spiced poached pear with Yorkshire blue cheese bon bons, crispy kale, toasted almonds (V, GFO)

MAINS.

VEGAN. 19

Confit Celeriac, potato, leek, carrot, chilli & Armagnac sauce, chive aioli & gremolata (VE, V, GF)

SIDES

NEW POTATOES. 5

with garlic, black pepper, rosemary lemon & shallots (DFO)

SAVOY CABBAGE. 5

with cream, chilli and smoked bacon (DFO)

DAUPHINOISE POTATOES. 6

with cream, garlic and cheese

MAC & CHEESE. 5

with garlic and cheese

KALE. 5

with blue cheese, thyme, honey & white truffle (GF)

BROCCOLI. 5

with toasted almonds & gremolata (N, VE)

CHIPS . 5

Hand cut chunky chips (VE)

French fries (VE) Hand cut chunky chips (VE)

French fries (VE)

ALLERGIES

Please notify us of any allergies or dietary requirements.

(N) Contains Nuts. (V) Vegetarian. (VE) Vegan. (GF) Non Gluten containing ingredients. (DF) Dairy Free (GFO) Gluten Free on request (DFO) Dairy Free on request.

Please note we cannot guarantee an environment completely free from allergens.

SERVICE

A discretionary 10% service charge added to the bill. This charge is shared equally between the whole team. All prices are in £ and inclusive of VAT as required.

