



EVENING MENU

SERVED EVERY DAY 5PM - 9PM

HOMEMADE BREADS, PICKLES + DIPS

Homemade Rosemary Foccacia + Olive Oil Flatbreads <i>(gluten free option)</i>	4
Homemade Sauerkraut	4
Fava Bean Hummus <i>(gf, contains sesame)</i>	4

SMALL PLATES

Celeriac + Sage Soup With seasonal onion, fennel seed + zero waste vegetable stock served with apple + cashew cream + sage crisps <i>(gf, celery, alliums)</i>	6
Beetroot + White Carrot Slow roasted beetroot + spiced warm white carrot puree with carrot skin, lemon + rosemary salt + sorrel <i>(contains low gluten)</i>	7
Tenderstem Broccoli Pan fried + tossed with hot sriracha, fig molasses + orange infused fig skins topped with baby nasturtium leaves <i>(contains low gluten)</i>	9
Delica Pumpkin Roasted Delica pumpkin slices served with homemade hemp seed dukka + pumpkin seed butter <i>(gf, contains sesame)</i>	9
Roast Potatoes with Tarragon Cream House smoked + roasted seasonal potatoes served with a cashew + tarragon cream topped with an onion crisp <i>(gf, contains nuts + sulphites)</i>	6
Rarebit on Rye Our secret recipe tahini 'cheese' melted on toasted seeded rye bread + topped with sweet onion marmalade <i>(contains gluten, sesame, soy, sulphites)</i>	7
Oyster Mushroom Kebab Marinated with shawarma spice + served with preserved lemon + fava bean hummus + preserved lemon oil <i>(gf, contains sesame)</i>	8
Smoked Tamari Oyster Mushroom Served with a joi choi, radish, spring onion + ginger slaw with ginger dressing <i>(gf, contains sesame, soy, sulphites, alliums)</i>	9

DESSERTS

Chocolate + Prune Mousse with espresso + candied almonds <i>(gluten free)</i>	6
Raw Cashew + Coconut Cream Cheesecake with orange + tarragon caramel sauce and a raw date, almond + tahini biscuit <i>(gluten free, contains nuts + sesame)</i>	6

100% Vegan. Seasonal ingredients may change. Inform staff of any allergies or dietary requirements before ordering.
An optional service charge of 12.5% will be added to your bill for table service which goes directly to the staff.