

little chef's table

VEGAN

APPETISERS

FRESHLY BAKED FOCACCIA • £4

HOUSE MARINATED GORDAL OLIVES • £4.25

WILD GARLIC ARANCINI / AIOLI • £4.5

STARTERS

MISO + SPRING GREEN SOUP • £7.50

pickled enoki / wild garlic bread

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

GRILLED ASPARAGUS • £9.95

Sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis

... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £7.75

MAINS

KOJI MARINATED HEN OF THE WOODS • £18.50

Char siu / apricot / lovage / shiitake dashi / Lancashire style parched adzuki beans

... pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 125ml • £6.00

WILD GARLIC GNOCCHI • £18.50

Confit tomato / purple broccoli / chilli + tomato sauce / olives / mushrooms

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

SIDES

TRIPLE COOKED CHIPS • £3.50 • ADD KATSU SAUCE +£1.5

PURPLE BROCCOLI, RHUBARB, PISTACHIO • £4

GARLIC, ROSEMARY & THYME MUSHROOMS • £3.5

Desserts

RHUBARB & LEMON • £7.50

Compressed rhubarb, poached rhubarb, yogurt curd, pistachio, lemon sorbet

... wine pairing: (v) ontanon marco fabio moscatel • 75ml / £5.75

CARMELIZED PINEAPPLE • £7.50

Sesame crumble, whipped coconut cream, passion fruit sorbet

... wine pairing: (v) Daschbosch Old Vine Hanepoot • 75ml / £7.50

SORBET • £5.50

A selection of house-made seasonal sorbets