

PLANT-BASED MENU

small plates

ARANCINI 15

beetroot, white bean cheese, chipotle mayo

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, vegan mozzarella

ZUCCHINI FLOWER PIES 16

meaty 'fable' red wine & pepper filling, mushy peas, cider gravy

large plates

GNOCCHI ALLA VODKA 29

plant-based pork & fennel sausage, confit garlic crumb

LIONS MANE MUSHROOM SCHNITTY 39

root vegetable slaw, burnt pear, lemon

MUSHROOM STEAK FRITES 37

locally grown, pan seared with garlic, thyme & mustard

sides

BUTTERHEAD LETTUCE 13

black garlic caesar dressing, baked shiitake, lemon

ROASTED CAULIFLOWER 16

aromatic korma, mint & coconut sauce, pomegranate

FARM GREENS 14

mushroom XO, sesame

ROSEMARY SALTED FRIES 10

house aioli

dessert

CHOC ONSLAUGHT 17

ganache, olive oil semifreddo, raspberry, passionfruit, choc shards

HANDCRAFTED STRAWBERRY & RHUBARB PIES

vegan ice cream