

5-9pm

The Table

Nibbles...



- Green Olives **PB GF DF** 4.5
- Smoked Almonds **PB GF DF** 4.5
- Fried + Salted Giant Corn with chilli **PB GF DF** 4
- Hummus, sweet + sour grilled aubergine, Dukkah, sourdough toast **PB DF GFO** 6
- Ham-hock + Chorizo Bites, hot sauce **GF** 8
- Padron Peppers, paprika crumb, almond white sauce **PB GF DF** 6.5
- Baron Bigod, sourdough toast, truffle honey **V GFO** 8.5



Small Plates...

- Chilli-Butter Chicken Wings, home-made pickled onion, blue cheese sauce **GF DFO** 7.5
- Lamb Kofta, tahini yogurt, rose harissa **GF DFO** 8
- Grilled Sausage, caramelised red onion + balsamic gravy, home-made hummus 8
- Grilled Prawns, garlic and chilli oil **GF DF** 8
- Burrata, heritage tomato, sun-dried tomato pesto **V GF** 8
- Chickpea, Flat Mushroom + Sweet Potato Falafel, autumn ratatouille **PB GF DF** 7.5

Large Plates...



- Grilled Bavette, chimichurri sauce, watercress salad **GF DF** 16
- Herb Crusted Salmon, griddled purple sprouting broccoli, lemon + butter sauce **GF** 14.5
- Grilled Aubergine, tahini coconut yogurt, tabbouleh, rose harissa **PB DF** 14

Burgers..

served with chips or sweet potato fries

The Table Ranch Burger: beef patty, bacon, cheddar, sliced tomato, lettuce, pickles, home-made spicy mayo **GF** 14

The Table V Burger: sweet potato, herby mushrooms + chickpea patty, beetroot relish, home-made vegan mayo, lettuce, sliced tomato **V GFO PBO** 13

The Table Chicken Burger: fried chicken, lettuce, tomato, smashed avocado, home-made pickled red onion, vegan mayo, home-made hot sauce **GF** 14



Sides...

- Chips **PB GF DF** 4.5
- Parmesan + Truffle Oil Fries **V GF** 5.5
- Sweet Potato Fries **PB GF DF** 4.5
- Griddled Sweet Potato Rounds + chimichurri **PB GF DF** 5



To Finish...



- Vegan Chocolate Brownie **PB DF** 5.5
- Ice creams **V GF** Sorbets **PB DF GF** 2.5 / scoop



GF Gluten Free **V** Veggie **PB** Plant Based **DF** Dairy Free **GFO** GF Option

A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff. Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled. While we take steps to keep things separate, we cannot guarantee any items are allergen free.