

ALLERGEN MENU 2024

Snacks

Perfect to nibble on with your drinks

SPICED MAPLE NUTS £5

A selection of nuts roasted with lemon, thyme, paprika & maple.
(NUTS, SOY)

NOCCELLARA OLIVES £6

Giant green olives served simply chilled.
(SULPHITES)

FLATBREAD SELECTION £7

Fresh flatbreads with confit tomato & thyme & kalamata olives.
(GLUTEN, SOY, LUPIN)
MADE OUT OF HOUSE POTENTIAL FOR ALL ALLERGENS

SEASONAL PICKLES £6

House pickled vegetables & fruits, selection dependent on seasonality.
(SULPHITES, SOY)

BAKED CAMEMBERT £14

Plant based Camembert served with toasted focaccia, seasonal chutney and fried rosemary
(NUT, GLUTEN, MUSTARD, SOY)

“Parvus”

“Small”

We recommend 3-4 dishes per person.

LEEK & COURGETTE TART £9

Creamed leeks & roasted courgettes in a light filo pastry case finished with chive powder & fresh herbs.
(GLUTEN, SOY, MUSTARD, SULPHITES, LUPIN, CELERY)

CAULIFLOWER CHEESE & GOCHUJANG £9

*Garlic butter roasted cauliflower with cheesy bechamel & a fragrant gochujang butter sauce.
(GLUTEN, SOY, MUSTARD, CELERY, SULPHITES)*

SMASHED JACKET £9

*Smashed skin on potato rosti with stracciatella, lemon zest, chive powder & pickled shallots.
(SOY, LUPIN, SULPHITES)*

CELERIAC, CORN, CHIMICHURRI £8

*Argentinian inspired celeriac fondant with a smoked corn puree. Finished with spicy chimichurri.
(SOY, CELERY, SULPHITES)*

LEEROY'S BANG BANG WONTONS £6

*Mushroom farce filled wontons, fried until crispy with a fiery sweet chilli dip.
(GLUTEN, SOY, SULPHITES, CELERY, LUPIN, SESAME)*

APPLE, MISO, FILO £8

*Miso & apple jam tartlet, with a mooli & seaweed slaw & gochujang & carrot puree.
(GLUTEN, SOY, SESAME, SULPHITES, CELERY)*

FRESH FERMENTED SALAD £7

*Sauerkraut, apple & fennel salad with bitter leaves in an elderflower vinaigrette.
(SULPHITES, SOY, MUSTARD)*

SWEET POTATO CROQUETTES £7

*Sweet potato croquettes in a crispy breadcrumb. Served with herb mayonnaise & mint oil.
(GLUTEN, SOY, MUSTARD, CELERY, SULPHITES)*

CONFIT ROSCOFF RISOTTO £9

*Sweet confit onion risotto with soy pickled silver skins & puffed wild rice.
(SOY, MUSTARD, CELERY, SULPHITES)*

HERITAGE VEG £7

Charred local veg with a confit garlic puree & crispy shallots.
(SOY, SULPHITES, CELERY)

PARMENTIER POTATOES £6

Crispy fried parmentier potatoes in a lemon & caper butter.
(SOY, SULPHITES)

Desserts

STRAWBERRY & CUSTARD TART £8.5

A perfectly seasonal dessert with an oat tart case, orange crème pâtissière, strawberry, fruit compote & seasonal ice cream.
(LUPIN, SOY, NUTS, SULPHITES, GLUTEN)

TIRAMISU £8

A twist on the Italian classic with espresso mousse, vanilla sponge, chocolate & miso ganache & marsala wine jelly cubes.
(LUPIN, SOY, GLUTEN, SULPHITES)

SEASONAL SORBET £4.5

A seasonal sorbet with freeze dried raspberries.
(SOY, SULPHITES) SUBJECT TO CHANGE

ALL ITEMS ARE SUBJECT TO CROSS CONTAMINATION OF ALL ALLERGENS IN OUR KITCHEN.