

VEGETARIAN & VEGAN

APERITIFS

PINK VESPER

No. 3 Gin, Gattertøp No. 7 Vodka,
Doppelgänger Aperitivo, Cherry Bitters.

15.5

CHAMPAGNE

Delamotte Brut NV

17

NEGRONI

London Dry Gin, Campari, Vermouth

12.5

SNACKS

SOURDOUGH

Glastonbury Whey Butter (Veg)

6

OLIVES

(Vegan)

6.5

ENGLISH YELLOW PEA HUMMUS

grilled sourdough & confit garlic
(Vegan)

9

STARTERS

ROASTED TOMATO SOUP

Cheddar scone
(veg/vegan option)

14.5

CARROT & RADDISH SALAD

toasted seeds & vinaigrette (Vegan)

11

LA LATTERIA'S ENGLISH STRACCIATELLA

Heritage squash,
toasted seeds & chilli

17

MAINS

ROASTED CAULIFLOWER

Romesco sauce, fried new potatoes,
spinach (Vegan)

19

LINGUINE SPROUTING BROCCOLI

chilli and breadcrumbs (Veg)

18

WILD MUSHROOMS & SEASHORE VEGETABLES ON TOASTED SOURDOUGH (vegan)

add a Burford Brown egg & butter sauce (veg)

22

SIDES

GARDEN SALAD

(Vegan)

7

TENDERSTEM

BROCCOLI

Romesco sauce (Vegan)

7

HERITAGE CARROTS

(Veg)

7

SPINACH STEAMED (Vegan)

CREAMED (Veg)

7

BLUE CHEESE SALAD

Cashel blue,
candied walnuts

9.5

CHIPS (Vegan)

MASH (Veg)

PARSLEY POTATOES (Vegan)

7

(Vegan) - Vegan

(Veg) - Vegetarian

"If you have any dietary requirements or food allergies, please inform us. However, due to shared cooking and preparation areas, we cannot guarantee that any menu item is completely free from allergens. Some dishes may also contain small bone or shell fragments. Additionally, please be aware that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly if you have certain medical conditions."