

- £4.50 Mixed olives [VG][GF]
£5 Nocellara olives [VG][GF]

- £3.50 Rosemary brushed Lebanese flatbread
£3.50 Sourdough & butter

SMALL PLATES
Four Small Plates
£22

- £5 Hummus [VG]
Classic hummus with seeds and chickpeas. Served with rosemary brushed Lebanese bread
£5.75 Padron Peppers [VG][GF]
Blistered & finished with Maldon salt
£6 Lentil & Mushroom Pate [VG]
Lentil, mushroom, parsley, spinach and red pepper pate. Served with rosemary brushed Lebanese bread

- £4.50 Skin on Fries [V] [VG]
With house seasoning
Served with homemade garlic aioli or vegan chipotle mayo
£5.25 Truffle Fries [V]
Skin on fries tossed in Parmesan flakes & truffle oil
£7 Arancini Balls [V]
Mushroom, mozzarella & truffle hand rolled arancini balls

- £6.25 Duck Rillettes
Shredded duck pate
Served with red onion chutney and Sourdough bread
£6.25 Traditional Spanish Croquettes
Iberico, Serrano & Bechamel, coated in a light crumb
£6.25 Baked St. Marcellin [V]
Individual camembert style St. Marcellin. Served with onion chutney and rosemary oil brushed Lebanese bread

SHARING PLATES
Small Sharing Plates
1-2 People
£12.50

Meat
Prosciutto di Parma, Italian Salami
Spanish air-dried oak smoked beef

Cheese [V]
Coastal West Country Cheddar, Fourme d'Ambert creamy French blue, Somerset Brie

Vegan [VG]
"I Am Nut Ok" black truffle cashew nut cheese, smokey charcoal cashew nut cheese, chutney, mixed olives, balsamic onions, walnuts
rosemary oil brushed Lebanese bread

Large Sharing Plates
2-4 People
£24

Meat
Italian salami, Prosciutto di Parma, Spanish air-dried oak smoked beef, Coppa di Parma, British Fennel salami
French Rosette air dried saucisson

Cheese [V]
Coastal West Country cheddar, Fourme d'Ambert creamy French blue, Somerset Brie, Rosary British Goats cheese, French Raclette

Selection
Coastal West Country cheddar, Fourme d'Ambert creamy French blue, Somerset Brie, Coppa di Parma, Fennel salami, Parma ham

STEAK SHARER FOR TWO [GF]
£35

Hanger steak served medium rare with parsnip crisps, roasted shallots and rocket

SOURDOUGH TOASTIES & SALADS

Available everyday until 6pm

Sourdough Toasties
Served with fries

- £9 Pastrami
Pastrami, Swiss cheese, pickles, mustard mayo & caramelised onions
£9 Rustic [VG]
Vegan feta, chargrilled aubergine, roasted shallots, sundried tomato & red pepper
£9 BLT
Maple glazed crispy bacon, gem, tomato, sundried tomato, red pepper, alioli

LUNCH SPECIAL
12pm-3pm

Enjoy a salad or
sourdough toastie for £8.

Add a glass of wine* or
a bottle of Peroni for £3.

*125ml glass of house wine.

Salads

- £9 Greek Salad [VG]
Vegan feta, quinoa, rocket, fried caperberries, cucumber, tomato, shallots, olives, mint.
Served with Lebanese flatbread and vegan tzatziki
£9 Italian Salad
Parma ham, hand stretched mozzarella, oregano, gem, rocket, confit cherry tomato, almonds.
Served with toasted sourdough

SOURDOUGH FLATBREAD PIZZAS

Served with a Side Salad

- £12 Apple Brie & Walnut [V]
Fior di latte mozzarella, Somerset Brie, apple, walnuts and balsamic glaze
£12.50 Duck & Truffle
Italian tomato sauce, duck rilette, truffle oil, chili flakes, Roquette

- £12 Full English
Fior di latte mozzarella, bacon, free range eggs, parmesan flakes, black pepper
£12.50 Smokey Vegan [VG]
Italian tomato sauce, Applewood smoked cheese, roasted shallots, semi-dried tomato, padron peppers

- £12.50 Blue Cheese & Ham
Italian tomato sauce, Fior di latte, Parma ham, Fourme d'Ambert Blue, honey
£12.50 Six Cheese [V]
Fior di latte mozzarella, Somerset Brie, French Raclette, parmesan flakes, Coastal West Country cheddar, Fourme d'Ambert Blue

AFTERNOON VINO DELIGHT

Enjoy a bottle of our Vagabond Urban Winery wine
for £18 between 4pm-6pm everyday



Scan Me
for Allergens

*GF option available (GF) gluten-free (V) vegetarian (VG) vegan.

Please inform us of any allergies before ordering. All items are prepared in a kitchen containing gluten, nut and dairy products.
A discretionary 12.5% service charge will be added to your bill, 100% of this goes to the Vagabond team.