

## **Sunday Roasts**

Our roasts come with garlic and rosemary roast potatoes, carrot and swede puree, sauteed seasonal greens & red wine veggie gravy (vg, gf)

### **Wellington (v) 15**

Beetroot, Goat's cheese and smoked red lentil tofu filling, encased in mushroom duxelle & puff pastry

### **Mushroom Loaf (vg, gf) 15**

With mushrooms, butternut squash, red and green lentils & apricot

### **Kids Roast 7.50**

Choose from any of the above

## **Roast Sides**

Cauliflower Cheese (v) 4.5 / Truffle parsnips 4.5 (vg, gf)  
Extra veggie gravy free If you ask nicely :)

## **Small Plates**

Whipped goats cheese, house focaccia (v) 5.5

House bread, XVO oil & za'atar (vg) 4

Beetroot & mint hummus, house bread (vg) 5

Heritage tomatoes, crispy fried polenta, whipped goats cheese, basil pesto (gf,v) 8.5

Korean bbq tempeh burger w/ sriracha slaw, pickles & aioli in a brioche bun (vg) 10

Grilled Wye Valley asparagus, miso mayo & hazelnut breadcrumb (vg) 10

Crispy smashed potatoes, sriracha & aioli (vg,gf) 5 add cheese 1.5

## **See kitchen board for today's specials & desserts**

(vg) vegan (v) vegetarian (vgo) vegan option (gf) gluten free

All of our food is prepared in a kitchen where allergens are present, please tell a member of our team upon ordering any dietary requirements. Some items on the menu may also be subject to change, due to seasonality/availability.