

# MAINS

<b>Crab fish cakes</b> Battered lemon & pepper onion, pickled fennel slaw, chimichurri	<b>£12</b>
<b>Baked beetroot &amp; caramelised onion tart VG</b> Roast tomato & basil sauce, roast veg, seasonal greens	<b>£11</b>
<b>Buddha Bowl VG / GF</b> Spiced butterbean, roast sweet potato, broccoli, pumpkin & sunflower seeds, radish, charred shallot, kohlrabi, carrot sambal	<b>£11</b>

# SIDES

Triple cooked chips // skinny fries // roasted root veg // salad in chili or honeycomb & rooibos dressing	<b>£3</b>
Truffled Parmesan fries // sweet potato fries	<b>£4</b>

# DESSERTS

Cape Brandy pudding, plum jam, Pinotage cream V	<b>£7</b>
Cream brulee, homemade shortbread V / GF	<b>£7</b>
Chocolate mud cake, honeycomb, chocolate sauce, ice cream V	<b>£7</b>
Vegan meringues with berry compote & homemade citrus sorbet VG	<b>£7</b>
Scoop of ice cream or sorbet	<b>£1.5</b>
Bath Cheese board for two - crackers, quince jelly, walnuts, grapes, apple chutney	<b>£12</b>

*Please inform a team member of any allergies or intolerances prior to ordering*