

SNACKS

Chorizo popcorn [GF]	£2.50
Sourdough, salted butter	£3.50
Gordal olives [GF/VG]	£4.50
Salted Catalan almonds [GF/VG]	£4.50

SMALL PLATES

4 SMALL PLATES X £22

Chips with aioli or chipotle mayo	£4.00
Truffle parmesan fries [GF/V]	£5.25
Padrón peppers [GF/VG]	£5.75
Truffle, mushroom, mozzarella arancini [V]	£7.50
Beetroot hummus, crisp bread* [VG]	£4.50
Sicilian aubergine dip, crisp bread [VG]	£5.50
Roasted chorizo, red wine [GF]	£5.50
Ham, cheese croquettes	£6.25

STEAK SHARER FOR TWO £35

ROAST HANGER STEAK [GF]

Served medium, parsnip crisps, roasted shallots, rocket with either blue cheese dressing or chimichurri.

CURED MEAT + CHEESE SHARING PLATES

Selections of our favourite cured meats or cheeses from British & Continental producers.

SMALL SHARING PLATES X £12

MEAT

Italian Sopressa punta salame, French dry cured ham, Spanish air dried oak smoked beef.

CHEESE

Coastal West Country cheddar, Fourme D'Ambert creamy French blue, Cricket St Thomas West Country brie.

LARGE SHARING PLATES X £24

MEAT

Italian Sopressa punta salame, French dry cured ham, Spanish air dried oak smoked beef, Italian air cured pork collar, British fennel salami, French Rosette air dried saucisson.

CHEESE

Coastal West Country cheddar, Fourme D'Ambert creamy French blue, Cricket St Thomas West Country brie, Comté 24 month aged, Oglesfield semi soft British, Rosary British soft goat.

VAGABOND SELECTION PLATE X £24

A plate of our favourite meats & cheeses to go perfectly with our Wine Flights.

VEGAN SELECTION X £24 [VG]

Beetroot hummus, piquillo red pepper dip, balsamic onions, salted Catalan almonds, Gordal olives, radicchio, olive oil, balsamic vinegar.

*GF option available [GF] gluten-free [V] vegetarian [VG] vegan.

Allergen disclaimer- All items are prepared in a kitchen containing gluten, nut and dairy products.

Please inform us of any allergies before ordering.

A discretionary 12.5% service charge will be added to your bill, 100% of this goes to the Vagabond team. If you would like this removed please ask a member of our team