

AFTERNOON VINO DELIGHT

4pm-6pm Everyday

Any Bottle of Vagabond Urban Wine £18

Antipasti Sharer Board (2 person) £8.5

£4.50 Mixed olives [VG][GF]

£5.00 Gordal olives [VG][GF]

£3.50 Sourdough & Butter

£2.50 Parmisan Ranch Pop Corn[V][GF]

£2.50 Maple & Seasalt Pop Corn[VG][GF]

£3.50 Rosemary Bushed Lebanese Flatbread

SMALL PLATES

Four Small Plates

£20

£4.50 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

£6.00 Lentil and Mushroom Pate [VG]
Lentil, mushroom, parsely, spinach and red pepper pate. Served with rosemary brushed Lebanese bread

£4.00 Skin on Fries [V] [VG]
Served with homemade garlic aioli or vegan chipotle mayo

£5.25 Truffle Fries [V]
Skin on fries tossed in Parmesan flakes & truffle oil

£7.00 Arancini Balls [V]
Mushroom, mozzarella & truffle hand rolled arancini balls

£6.25 Duck Rillettes
Served with red onion chutney and Sourdough bread

£6.25 Traditional Spanish Croquettes
Iberico, Serrano & Bechamel, coated in a light crumb

£6.00 Baked Camembert [V]
Individual St. Marcellin camembert, Served with onion chutney and rosemary oil brushed Lebanese bread

SHARING PLATES

SMALL SHARING PLATES

£12

Meat

Bayonne dry cured ham, 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

£24

Meat

Italian salami, Bayonne french dry cured ham
Spanish air dried oak smoked beef
Coppa 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 soft goat, Comté 24 month aged
Oglesfield semi soft British,

Selection

Coastal West Country Cheddar, Fourme
D'Ambert creamy French blue, Somerset Brie,
Coppa Parma, Bayonne dry cured ham,
Fennel salami

STEAK SHARER FOR TWO [GF]

£35

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

FLAT BREADS

Served with a side salad

£12.00 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

£12.00 Full English
Fior di latte mozzarella, Bacon,
Free range eggs, parmisian flakes
black pepper

£12.50 Smokey Vegan [VG]
Italian tomato sauce, Applewood
smoked cheese, roasted shallots,
semi dried tomato, padron pepers

£12.50 Blue Cheese and Ham
Italian tomato sauce, fior di latte,
Bayonne ham, Fourm d'Ambert Blue,
honey

£12.50 Six Cheese [V]
Fior di latte mozzarella, Somerset brie,
Oglesfield semi soft British, Parmisan
Coastal Cheddar, Fourm d'Ambert blue

LUNCH SPECIAL

Until 4pm Everyday

Any Flatbread £10

Order at Table



*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.

WiFi PASSWORD:

letsdrinkwine