group dining menu 2 courses £24 / 3 courses £32

we work closely with independent farmers, growers and bakers — british-grown pulses, tofu handmade in london from organic soya beans, sourdough fermented for 48 hours in hertfordshire, and olive oil from fifth-generation growers in catalonia

starters choose one

glazed handmade dumplings, chilli miso, sesame, cucumber & ginger pickle

arancini alla vodka, chorizo, tomato cream, black olive dust

pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses

mains choose one

gochujang tofu, clean bean tofu, kimchi rice, tenderstem broccoli, mushrooms

beetroot tikki burger, cabbage thoran, green chutney, lemon pepper fries

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

desserts choose one

sticky toffee pudding, apple, butterscotch, vanilla ice cream

**20p from every sticky toffee pudding goes directly to spread a smile*

white chocolate tiramisu

with thanks to our producers — clean bean, hodmedod's, seven seeded, belazu, infinity foods, symplicity and wild harvest

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all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present. a discretionary 12.5% service charge supports our staff.