

Let us keep your party satisfied. Simply pre-order your mix of sharing boards and relax.

Chef recommends one board per two guests.*

SHARING BOARDS

VEGETARIAN £20

Sundried tomato, mozzarella arancini (v)
 Aubergine Caponata (v,n)
 Roasted beetroot, mozzarella salad (v)
 Pumpkin hummus with chilli garlic oil (n,v,g)
 Padrón peppers (vg,gf)
 Fries
 Sourdough bread

MEAT + FISH £25

Pumpkin hummus with chilli garlic oil (n,v,g)
 Prosciutto croquettes
 Chorizo in red wine
 Braised lamb sliders (n)
 Whitebait
 Padrón peppers (vg,gf)
 Fries
 Sourdough bread

100 + WINES BY THE GLASS

Our wine selection constantly changes, that's why we don't have a fixed wine list.
 Speak to our wine advisors about options and we'll build the perfect drinks package for you.

A firm favourite: Set up your own Vagabond cards and take a self-guided tasting tour.
 We suggest £35 per head card spend.

* Please inform us of any food allergies before ordering. Minimum pre-booking six guests ** Remaining card credit will be refunded or paid against booking's minimum spend/fee.
 £5 deposit per card applies.

Allergen key- (p) pasteurised, (gf) gluten-free, (v) vegetarian, (vg) vegan, (n) nuts