

## SHARING BOARDS

### VEGETABLES

20.00

Truffle, mushroom, mozzarella arancini (V)  
Aubergine Caponata (V/N)  
Roasted beetroot, mozzarella salad (V)  
Pumpkin hummus with chilli garlic oil (VG/N)  
Padrón peppers (VG/GF)  
Fries  
Sourdough bread

### MEAT + FISH

25.00

Pumpkin hummus with chilli garlic oil (VG/N)  
Prosciutto croquettes  
Chorizo in red wine  
Whitebait  
Padrón peppers (VG/GF)  
Fries  
Sourdough bread

*We recommend one board per two guests\**

## EXPLORE 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.

## TAKE A TASTING TOUR

We can set you up with your own Vagabond cards so you can take a self-guided tour of our full collection of wines from around the world.

We suggest adding £35 credit to each person's card.

\* Please inform us of any food allergies before ordering.

(P) pasteurised (GF) gluten-free (V) vegetarian (VG) vegan (N) nuts.

PLEASE NOTE / Minimum pre-booking six guests.

Remaining card credit will be refunded or paid against booking's minimum spend/fee.

£5 deposit per card applies.