

PLEASE ORDER AT COUNTER WITH YOUR TABLE NUMBER

V A G A  
B O N D

EXPLORE 100+ WINES BY THE GLASS NEW INDEPENDENT WINES EVERY WEEK LONDON'S URBAN WINERY

## NIBBLES

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

## SMALL PLATES

### VEGETABLES

Ask us about vegan options

Padrón peppers	5.75
Tenderstem broccoli, parmesan crumb *	6.00
Truffle, mushroom, mozzarella arancini	7.50
Pea hummus, minted chickpeas*	4.50
Burrata, roasted peppers, pesto [N, GF]	9.50
Cauliflower pakora, chilli herb dressing	6.00
Aubergine chutney, pasta fritta* [N]	5.50
Seasonal leaves, blue cheese, candied walnuts [N]	7.00

### MEAT + FISH

Roasted chorizo, red wine [GF]	4.75
Prosciutto, parmesan croquettes	6.00
Braised lamb sliders [N]	7.50
Beef tataki, soy chilli dressing, aioli	8.50
Duck rillettes, apple-pear chutney*	8.00
Whitebait, romesco, crispy basil	5.00
Marinated octopus, pickled peppers [GF]	7.00
Smoked cod's roe, heritage radishes [GF]	8.00
Pastrami cured salmon, caper mustard [GF]	9.50

## SIDES

Chips with aioli or chipotle mayo	4.00
Rocket salad, shallots, herbs, pine nuts [GF/N]	3.50

## STEAK SHARER

ROAST HANGER STEAK FOR TWO\* 35.00

*Served medium, parsnip crisps, roasted shallots, rocket with either blue cheese dressing, chimichurri or straight up*

## CURED MEAT + CHEESE

CHOOSE FROM SELECTION BELOW x 1 item 5.00 x 3 12.00 x 6 20.00 [excludes Jamón Ibérico]

### MEAT

*With pickles*

Pork collar *aged in red wine*  
Fennel salami *classic, french style*  
Lamb saucisson *rosemary, garlic*  
Bresaola *oak smoked beef rump*  
Prosciutto *classic Italian*  
Mortadella *Italian pork sausage*

A plate of Castro Jamón Ibérico [GF] 15.00

### CHEESE

*With pear and apple chutney, sourdough bread basket*

Westcombe Cheddar *rich cheddar*  
Berkswell *firm ewe's*  
Sparkenhoe *savoury blue cow's*  
Ragstone *goat's log*  
Oglesfield [P] *washed-rind cow's*  
Tunworth [P] *English camembert*

## DESSERT

Vanilla ice cream, PX + Seasonal fruit [GF]	4.25
Dark chocolate mousse, honeycomb [GF]	3.75
Chocolate truffles x 3 [GF]	3.00

\*GF option available [P] pasteurised [GF] gluten-free [V] vegetarian [VG] vegan [N] nuts.

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

Please inform us of any allergies before ordering.