

NIBBLES

Padrón peppers VG NCG 6.5
 Focaccia, olive oil, balsamic vinegar VG 5.25
 Delica squash hummus VG NCG 5.25 **NEW** add focaccia VG 1.5
 Gordal olives VG NCG 5.5
 St John's Artisan sourdough, orange & garlic butter V 5.25 **NEW**
 Gnocco Fritto, puffed dough bites VG 5 **NEW**
 Valencia salted almonds VG NCG 5

SMALL PLATES

Burrata di Puglia IGP, radicchio, sundried tomato, walnuts V NCG 9.75 **NEW**
 Croquetas Iberico, crispy Serrano, chipotle 8
 Pil Pil prawns, white wine and garlic sauce, toasted baguette 9.5
 Homemade meatballs, parmesan, rich tomato sauce NCG 8
 Stuffed courgette, fennel sausage, saffron crème fraîche 9 **NEW**
 Truffle arancini, Grana Padano sauce V 9 **NEW**
 Patatas bravas, homemade bravas sauce, aioli VG NCG 7 **VAGABOND FAVOURITE**
 Tempura enoki mushrooms, black truffle mayo VG NCG 7.5 **NEW**
 Slow cooked pork cheeks, gremolada NCG 13 **NEW**
 Aubergine parmigiana, rich tomato sauce, mozzarella V NCG 7.5 **VAGABOND FAVOURITE**
 Chorizo, Vagabond red wine reduction NCG 8
 Hanger steak tagliata, chimichurri, served medium rare NCG 14.5

SHARING BOARDS

Please ask the team for our current selection of artisanal British cheeses as well as our selection of charcuterie from London-based Cobble Lane Cured.

Cheese NCG+	small 16	large 32
A selection of cheeses served with chutney, honey, crackers, pear, grapes		
Charcuterie NCG+	small 16	large 32
A selection of charcuterie served with sourdough bread, toasted baguette, salted butter		
Cheese and charcuterie NCG+		large 32
A selection of cheeses and charcuterie served with chutney, honey, crackers, sourdough bread, pear, grapes		
Italian style sharing board NEW		35
Large burrata, pesto, sundried tomato, charcuterie selection, gnocco fritto, and toasted baguette		

SHARING PLATES

Hanger steak served medium rare with sweet potato crisps, roasted shallots, leaves, chimichurri, Grana Padano sauce NCG 39
 Baked Camembert, thyme, chilli maple jam, toasted baguette V NCG+ 19



Autumn Menu

LUNCH PLATES

Served 12-3pm, Monday to Friday

STEAK & FRIES NCG 15

Hanger steak tagliata, chimichurri, served medium rare, skin on fries

BURRATA SALAD BOWL V 12 **NEW**

Creamy Burrata di Puglia IGP, radicchio, sundried tomato, walnuts, toasted baguette

PARMIGIANA & FRIES V NCG 12

Aubergine parmigiana, rich tomato sauce, mozzarella, skin on fries

ENOKI MUSHROOM & PATATAS BRAVAS VG NCG 12 **NEW**

Tempura enoki mushrooms, black truffle mayo, patatas bravas, homemade brava sauce, aioli, leaves

SIDES AND SAUCES

Skin on fries VG NCG 5
 Truffle fries V NCG 5.5
 Radicchio, oranges, walnuts, leaves VG NCG 6
 Chipotle VG / Aioli VG / Chimichurri VG 1.5 each

DESSERTS AND COFFEES

Chocolate and hazelnut gnocchi V 7.25
 Churros, dulce de leche V small 7.25 large 12.5
 Espresso 2.75
 Americano 3.25

 Please scan for allergens



VG Vegan V Vegetarian NCG Not Containing Gluten NCG+ Can Be Made To Not Contain Gluten

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including gluten. We offer a selection of both pasteurised and unpasteurised cheeses. If you have an allergy, please let us know before ordering. A 12.5% service charge will be added when ordering, which goes directly to the team.

VAGABOND