

SHARED

Mezze Fusion 16 N

homemade flatbread, beetroot humous, tomato ceviche, Mexican black beans, guacamole, charred aubergine, beluga lentils, artichoke pesto & white cheese za'atar

Add additional dips for 3 each

Rosemary Focaccia 4 VE

served with olive oil

Mixed Italian Olives 3 VE GF

marinated in lemon & herbs

SMALL PLATES

Potato Chaat 8 VE

spiced potato, beetroot garnished with crispy greens & served with a chipotle & coriander chutney

Baby Artichokes 9.5 VE

filled with mushroom duxelle, served with beluga lentil salsa & lemon aioli

Miso Glazed Aubergine 8.5 VE N

half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander & sesame seeds

Grilled Fennel & Orange Salad 8 VE GF N

roasted hazelnuts, radicchio & blood orange dressing

Avocado & Beetroot Tartare 8 VE GF

with Lilliput capers vinaigrette

SOURDOUGH PIZZA

Margherita 10.5

stone baked, organic tomato sauce topped with mozzarella cheese and fresh basil & drizzle of olive oil

Napoletana 8.5 VE

stone baked, organic tomato sauce, chopped garlic, oregano, extra virgin olive oil & basil leaves

Vegetariana 12.5

stone baked, organic tomato sauce, grilled courgette, red onion, red peppers, tomato & mozzarella

All available with vegan mozzarella on request

LARGE PLATES

Wild Mushroom Risotto Cake 16 GF VO

sautéed seasonal wild mushrooms, wild mushroom cream sauce

Tagine 14 VE N

braised fennel, pumpkin, courgettes, chickpeas & apricots slow cooked served with a pomegranate and pistachio couscous & finished with schoog (Yemenite chilli sauce)

Green Dragon 13.5 VE

salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

Tortillas 15 VE

filled with sweet potato, corn, coriander, spring onion, chilli, served with black bean, chipotle puree, guacamole & sour cream

Beet Burger 14

rosemary focaccia, smoked tomato relish, cornichons, mediterranean salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) *Add guacamole £1.50*

Shakshuka 13

poached eggs, tomato, red peppers, matbucha, served with mediterranean salad with citrus vinaigrette dressing, flatbread & schoog (Yemenite chilli sauce)

DESSERTS

Vanilla & Citrus Cheesecake 7 VE GF N

passion-fruit coulis

Tiramisu 7 VE N

with mocha cream

Chocolate Brownie 6 VE N

served with vanilla ice cream & chocolate sauce

Grilled Pineapple 7 VE GF N

port reduction, vanilla ice cream, black sesame

Ice Creams & Sorbet selection 6 VE GF N

SIDES 4.5

polenta chips, with garlic aioli VE

rocket salad & blush tomatoes, balsamic reduction VE

CHILDRENS MENU

Pizza Margherita 7

Pasta Tomato & Basil 7 VE

Pasta Olive Oil & Cheese 7

French Fries 5 VE

Pancakes Americana VE

with Chocolate or Maple Syrup 7

add Mixed Berries 2

up to 10 years old

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
Non-vintage		
Prosecco, La Cavea, Veneto, Italy 11.5% <i>An elegant bouquet of pear and white peaches</i>	7	30
Piper-Heidsieck, Champagne, Reims, France 12% <i>Intense notes of almonds & fresh hazelnuts</i>	12	62

WHITE WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
LIGHT & CRISP			
Macabeo, Molino Loco, Murcia, Spain, 2018 12% <i>Intense aromas of pear, apple & citrus with a fresh acidity</i>	4.5	18	22
Pinot Grigio, Alpha Zeta, Veneto, Italy 2018 12.5% <i>Lemony aromas, ripe peach & pear for a delicate classic</i>	5.5	22	28
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2018 12.5% <i>Delicate hints of lime zest, apple & nuts</i>		26	35

FLORAL & FRESH

Grenache Blanc IGP, Languedoc, France, 2018 14% <i>Lovely depth of flavour with an attractive lifted nose</i>	5	20	25
Picpoul De Pinet, Languedoc, France, 2018 13% <i>A touch of citrus & green apple, a bouquet of white flowers</i>			30
Colombard, Judean Hills, Segal, Israel 2018 11% <i>A kosher wine with aromas of white pear & tropical fruit</i>	6	24	35
Sauvignon Blanc, Marlborough, Stopbanks, New Zealand, 2018 13% <i>Light & dry with passion fruit, lime & white peach aromas</i>			37

RICH & FULL

Chardonnay, Curico Valle Central, Chile 2018 12.5% <i>Ripe citrus, peach & pineapple, hints of vanilla</i>	5.5	22	26
Chenin Blanc, Liberty Fairtrade, Western Cape, S.A. 2018 12.5% <i>Tropical hints of guava & passion fruit, fresh & long finish</i>			27
Macon-Villages, Domaine Perraud, Burgundy, France 2017 12.5% <i>Rich body, hints of ripe melon & pineapple</i>			42

ROSE WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
Monastrell Rosado, Murcia, Spain 2018 12.5% <i>Intense pink colour, ripe flavours of cherries, strawberries & peach</i>	4.5	18	22
Pinot Grigio Rosato, Veneto, Italy 2018 12% <i>Juicy & delicate with perfumes of red cherries & strawberries</i>	5.5	22	28

RED WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
LIGHT-BODIED			
Monastrell, Murcia, Spain, 2017 12.5% <i>Beautiful vibrant red, notes of red plums & berries</i>	4.5	18	22
Nero d'Avola, Mandrarossa, Sicily, Italy 2018 13.5% <i>Velvety palate, dark cherries, hints of violets</i>	5.5	22	30
Pinot Noir, IGP Pays d'Oc, Languedoc, France 13% <i>Perfumed, elegant, soft-bodied</i>			35

MEDIUM-BODIED

Merlot Grenache, IGP Pays d'Oc, Languedoc, France 2018 12.5% <i>Smooth palate with supple tanins, aromas of ripe plum & cherries</i>			25
Malbec, Mendoza, Kaiken Clasico, Argentina 2018 14% <i>Deep & intense wine, ripe berries finish</i>			29
Argaman, Judean Hills, Segal, Israel 2017 12.5% <i>Kosher wine with a wide array of ripe red fruit, smooth tanins</i>	6	24	35
Organic Chianti, Poggiotondo, Tuscany, Italy 2017 14% ○ <i>Ripe cherries with a fresh acidity on the finish</i>			42

FULL-BODIED

Dao Tinto, Duque de Viseu, Portugal 2017 13.5% <i>A spicy complexity of red berries and oaky aromas</i>	5	20	26
Rioja Crianza, Gran Dominio, Spain 2015 13.5% <i>Full with a velvety structure & elegant spiciness</i>	6	24	32
Shiraz Viognier, McLaren Vale, Willunga 100, S. Australia <i>Rich & luscious wine, intense aromatics, dark black berry fruits</i>			38

COCKTAILS

Dark & Stormy 10 <i>Kraken Rum, Fever Tree ginger beer, lime & mint</i>
Raspberry Bellini 8 <i>raspberry purée, prosecco</i>
Peach Bellini 8 <i>peach purée, prosecco</i>
Old Fashioned 11 <i>Four Roses bourbon, angostura bitters, sugar</i>
Negroni 9 <i>gin, campari, vermouth rosso</i>

MOCKTAILS

Square Root N/A Negroni 6
non alcoholic aromatic soda

Ginger Spritz 4
ginger, lemon juice, soda

Virgin Mary 5
tomato juice, vegan Worcestershire sauce, tabasco, celery

Elderflower Fizz 4
elderflower cordial, cucumber, soda

TEA & COFFEE

<i>De-caf, oat, soya, coconut & almond milk available</i>
Espresso single 2.2 double 2.5
Macchiato single 2.2 double 2.5
Americano 2.5
Flat white / latte / cappuccino 3
Mocha / hot chocolate 4.5
Tea 3
<i>Fresh mint / everyday brew / darjeeling earl grey / green tea / peppermint / lemon & ginger / camomile</i>

FRESH JUICES

Orange 4
Orange and Grapefruit 4
Pear and Lime 4
Carrot, Apple and Ginger 4
Carrot, Beetroot, Celery and Ginger 4
Celery, Green Apple, Cucumber, Lemon 4

BEER & CIDER

Freedom Organic Helles Lager (330ml) 4.8% ○ 5
Freedom Pale Ale (330ml) 4.2% 5
Westons Wyld Wood Organic Cider (500ml) 4.9% 6
Daura Damm (330ml) 5.4% GF 5
Estrella Galicia (330ml) 0.0% 5

SOFT DRINKS

Square Root Cola 3.95
Square Root Ginger Beer 3.95
Square Root Lemonade 3.95
Square Root Seasonal Special 3.95

WATER

BELU MINERAL WATER (all profits to clean water projects):
Still or sparkling 3.75 (750 ML) 1.95 (330 ML)

○ ORGANIC | N NATURAL | ALL OUR DRINKS ARE VEGAN | ALL OUR STRAWS ARE BIO-DEGRADABLE

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