

DINNER

VEGAN & VEGETARIAN

STARTERS

Drift's Molasses Brown Bread <small>vegetarian</small> <i>organic honey butter</i>	8
Beet Tartare <small>gluten-free / vegan</small> <i>salt-baked beets, cucumber, apple, olive oil, lemon, sesame, fresh dill</i>	18
Roasted Butternut and Delicata Squash Soup <small>gluten free available / vegetarian</small> <i>sweet corn & mint relish, crème fraiche, watercress oil, brown bread</i>	19
Atlantic Greens & Vegetables <small>gluten-free available / vegan</small> <i>bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette</i>	19
The Marquee Salad <small>gluten-free / vegetarian</small> <i>soft-poached egg, salt baked celeriac, fresh celery leaves & stalks, poached pears, pickled walnuts, button brook organic greens, local blue cheese, green goddess, grape marmalade</i>	26

MAINS

Butternut Squash Agnolotti <small>vegetarian</small> <i>roasted butternut squash, truffle, butter, shaved grana Padano cheese, fiddlehead gremolata</i>	29
Drift's Atlantic Smoked Tofu <small>vegetarian</small> <i>land & sea asparagus fregola 'risotto', wild onion chermoula, preserved lemon salsa, crème fraiche, cilantro</i>	34
Lawry's Vegetable Jiggs Dinner <small>gluten-free available / vegan</small> <i>fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, drift's molasses brown bread soldiers</i>	32

gf - gluten free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.