

rbg

MENU

TO SHARE

Fresh Herb Falafel **VE** 6.5

herb spiced falafel served on a bed of baba ghanoush and garnished with pomegranate seeds

Marinated Olives **VE** 3.5

zesty olives coated with finely chopped herbs and natural oils

Charcuterie Platter 7.5 / 14

Milano salami, prosciutto crudo, Suffolk chorizo, marinated olives and garlic flat bread

Cheese Platter 7.5 / 14

mature Cheddar, Somerset brie, Cropwell Bishop stilton accompanied with fruit chutney and Miller's toast

PLATES

Superfood Buddha Bowl **VE** 6.5

roast butternut squash, edamame beans, pomegranate seeds, pearl cous cous salad, avocado and pumpkin seeds churned together to give you the power of a Buddha Bowl

Add Tofu **VE** 8

Add Grilled Chicken 9

Add Sautéed Prawns 9.5

Red Pepper & Tomato Soup **V** 6.5

a classic soup brought back to life served with bread of the day and butter

Avocado on Toast **V** 7

avocado and poached egg served on rye toast and garnished with chilli flakes, sunflower seeds and a rocket salad

Add Smoked Salmon 9.5

Caesar Wedge Salad 11.5

little gem leaves, rosemary croutons, shaved parmesan, anchovy aioli and grilled chicken

Glorious Cheeseburger 16

6oz beef patty, aged cheddar, smoked bacon, chipotle mayo, pickles on a toasted brioche bun served with skin on fries

Beetroot & Kale **VE** 13

beetroot burger, avocado, chipotle mayo, lettuce, tomato and pickles on a toasted brioche bun served with fries

Bucatini Alla Norma **V** 12

Bucatini, tomato & basil sauce, garlic, sun dried tomato, grilled aubergine, ricotta, basil and sautéed prawns

Sea Bass Fillets 13.5

sea bass fillets with rocket salad, capers, cherry tomatoes, olives, parsley infused with lemon oil

SIDES

Skin on Fries **VE** **GF** 4

rocket, quinoa & edamame **VE** 4

house salad **VE** **GF** 4

PIZZA

Margherita **V** 13.5

mozzarella, San Marzano tomato sauce, grated cheese drizzled with basil pesto

'Nduja Picante 16

mozzarella, San Marzano tomato sauce, grated cheese topped with Calabrian Nduja (Spicy Pork), caramelised onion

Funghi e Peperoncino **V** 15

mozzarella, San Marzano tomato sauce, grated cheese topped with garlic roasted mushrooms, roasted peppers, wild broccoli

Ortolana 15

mozzarella, San Marzano tomato sauce, grated cheese topped with artichoke, aubergine, courgette, cherry tomatoes

Bianca 15.5

mozzarella, San Marzano tomato sauce, grated cheese topped with prosciutto crudo, cherry tomatoes

DESSERTS

Chocolate Truffle Torte 7.5

macerated strawberries, garnished with chocolate shards

Vanilla Cheesecake **GF** 7.5

vanilla cheesecake accompanied by mango coulis and a mini lemon meringue

Guilt Free Mess **VE** 7

seasonal berries, vanilla ice cream and a sprinkle of banana and pineapple granola

Selection of Churned Ice Cream 6.5

3 delicious scoops - vanilla, dark chocolate, salted caramel or strawberry served with a wafer biscuit

V Vegetarian **GF** Gluten Free **VE** Vegan

All weights are uncooked. All prices are in £ and inclusive of current VAT rate.

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of our team and they'll be happy to help.