



Sharing Board £7 (2-3 people)

(woodfired flatbread, houmous, olives, marinated feta, red cabbage slaw)(V)

With charcuterie
£10

Rocket salad

Parmesan, olives, pumpkin seeds balsamic & olive oil
£4

Soup of the Day

(please ask)
£4

Bowls

Braised badger beans, roasted roots, smoked quinoa, seasonal slaw(GF)

With your choice of:
Organic woodfired Old Spot shoulder (GF)

£12.50

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Wild Mushrooms from Cotswold Mushrooms (Vg)(GF)
£11.50

Wraps

Woodfired sourdough flatbreads filled with houmous, slaw, turmeric & tahini dressing

With your choice of:
Organic woodfired Old Spot shoulder

£8

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Falafel (Vg)
£7

Rolls

Vegan brioche bun filled with slaw, pickles & Porter BBQ sauce

With your choice of:
Organic woodfired Old Spot shoulder

£8

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Badger bean patty (Vg)
£7

Sourdough Toasties

Served with salad leaves & red slaw
**Vegan cheese available - please ask*

*Cheese with onion chutney (V)
£5

Goats cheese, red onion marmalade & spinach (V)
£6.50

Houmous, artichoke, olive tapenade & spinach (Vg)
£6.50

Ham & *cheese
£6.50

*Cheese, mushroom & spinach (V)
£6.50

Salami, ham, chorizo, olive tapenade & mozzarella
£7

Half toastie & cup of soup or salad
£5

Extra fillings +£1: *cheese, mushrooms, rocket, artichokes, olives, capers, pineapple, anchovies, ham, salami, chorizo, goats cheese, blue cheese

Desserts

Salted caramel brownie (Vg & GF) **£3**

Yoke House ice cream **£3**
(pistachio, raspberry ripple, chocolate, vanilla, strawberry, salted caramel)

Northern Bloc Vegan Ice cream **£3**
(raspberry & rhubarb ripple, salted caramel, peanut chip)

Gluten free vegan sourdough breads are available on request - please ask.

*****Please notify staff if you have any allergies or intolerances as we cook with nuts, eggs, dairy and gluten in our kitchen*****

LUNCH MENU