



Herbies

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NIBBLES

MIXED OLIVES vg, gf	3.50
HOUSE PICKLED VEGETABLES vg, gf	4.50
“CHORIZO” CROQUETAS	3 (per croqueta)
SOURDOUGH, BALSAMIC & OLIVE OIL vg	4

SHARING PLATES

To share with the table - we recommend 3 dishes per person

CRISPY MUSHROOM BAO BUNS vg Oyster mushrooms, crisp-fried and glazed with chilli oil, gochujang mayo & a soy-sesame dip	9.50	BUFFALO CAULIFLOWER WINGS vg, gf Beer-battered cauliflower wings, tossed in house buffalo sauce & served with a ranch dip	8
PIMENTOS DE PADRON vg, gf Blistered padrón peppers with sea salt	6	TRUFFLE & HERB FRIES vg, gf Crispy herb-seasoned fries with truffle aioli	4.95
CORN RIBS vg, gf Charred corn ribs with Cajun rub, chilli oil & lime	7.50	ZA'ATAR BROCCOLI vg, n Za'atar-roasted broccoli with romesco sauce & toasted almond	8.50
BANANA BLOSSOM TACOS vg, gf Beer-battered banana blossom with lemon & chive aioli, sour cream and slaw in soft tacos	12.95	GREEK TOFU SKEWERS vg, gf Chargrilled Mediterranean veg & tofu in a citrus-soy marinade, served on a bed of houmous	9.50
KIMCHI FRIED RICE vg, gf House kimchi, spring onions & toasted sesame in jasmine rice - add a crispy fried egg (1.5)	6.50	CHARGRILLED HISPI CABBAGE vg, gf Roasted and grilled miso-butter Hispi cabbage, on lemon yoghurt purée, with herb crumb for extra crunch	11
TRIPLE COOKED SMASH POTATOES vg, gf Crispy smash potatoes with a lemon & chive dip	7.50	PICKLED WATERMELON SALAD vgo, gf Served with feta, mint & cracked pepper on a bed of rocket	7.50
CRISPY “DUCK” PANCAKES vg Crispy hoisin oyster mushrooms, served in the traditional style with steamed pancakes, cucumber and spring onion	13.50	PULLED JACKFRUIT SLIDERS vg Smoky BBQ pulled jackfruit, coleslaw and jalapeños in a brioche bun	11.50
		BUTTERNUT SQUASH & KALE SALAD gf, vgo Roasted butternut squash, kale and quinoa salad. Topped with toasted pumpkin seeds, feta and candied almonds	14.50

DESSERT

CHOCOLATE ORANGE TORTE vg	7.50
AFFOGATO vg	7
HERBIES CHEESECAKE vg, gf, n	8.75

CHEF'S SPECIAL - ask your server for today's option

If you have any allergies or dietary requirements, please be sure to let our staff know at the time of ordering as some dishes may contain additional ingredients. We use allergens in our kitchen and due to its small size we cannot guarantee against cross contamination.

N - Contains Nuts | VG - Vegan | VGO - Vegan Option (please ask) | GF - Gluten Free | GFO - Gluten Free Option (please ask)