

## STARTERS & APPETISERS

### BREAD AND OIL (VF) 4

White sourdough with oil and balsamic vinegar

### HUMMUS (VF) 5

Homemade hummus and white sourdough

### OLIVES (GF)(VF) 4

Marinated selection of mixed olives

### BOQUERONES (GF) 4

Marinated white anchovies

### SHERRY GLAZED RIBS 7

Slow cooked for 12 hours

### AUBERGINE CARPACCIO (GF) 7

### HERBY'S CAPRESE SALAD 7

Fresh tomatoes with warm mediterranean croutons,  
fresh basil leaves and shredded mozzarella

### CHICKEN WINGS 7

Juicy wings marinated in chilli and garlic.  
Cooked low and slow until falling off the bone

## SHARING STARTERS

### ANTIPASTI FOR TWO 15

Italian antipasti selection of cured meats, olives, mozzarella,  
sun-blushed tomatoes and white sourdough

### VEG ANTIPASTI FOR TWO 14

Veggie antipasti with roasted peppers, courgettes and artichokes,  
mozzarella, sun-blushed tomato, olives, homemade hummus  
and white sourdough

### FISH ANTIPASTI FOR TWO 16

A selection of boquerones, mackerel mousse with caviar garnish,  
hot and cold smoked salmon, chilli olives, cucumber  
and dill salad and toasted white sourdough

### HOT SHARER FOR TWO 18

A stack of chicken wings, slow cooked pork ribs and  
Herby's Caprese salad with a side of hot chilli sauce

### TEAR & SHARE 12

A warm tomato and ricotta bowl with dipping bread

## GARLIC BREADS

### GARLIC BREAD (VF) 4.5

### GARLIC BREAD WITH CHEESE 5

### GARLIC BREAD WITH TOMATO (VF) 5

### CHILLI GARLIC BREAD (VF) 5

### ROSEMARY, THYME & GARLIC BREAD (VF) 5

### CARAMELISED ONIONS, GARLIC & MOZZARELLA BREAD 6

*SPEAK TO A MEMBER OF STAFF IF YOU HAVE  
ANY ALLERGIES OR DIETARY REQUIREMENTS*

## PIZZAS

*Get creative! Add an extra topping for 1.5 Vegan cheese 2 Steak/salmon/prawns 3*

1  
TOMATO,  
MOZZARELLA,  
BASIL 9.5

2  
TOMATO, MONTEREY JACK,  
MOZZARELLA, PECORINO,  
CHEDDAR, BASIL 12.5

3  
TOMATO, MOZZARELLA,  
HAPPY HAM, MUSHROOM,  
RICOTTA, THYME 12

4  
TOMATO, MOZZARELLA, SPINACH,  
OLIVES, EGG, BASIL,  
PECORINO, GARLIC 12

5  
TOMATO, SPICY PEPPERONI,  
MOZZARELLA, GARLIC,  
BASIL 12

6  
BROCCOLI, PECORINO,  
WALNUT, GORGONZOLA,  
MOZZARELLA, THYME 12

7  
TOMATO, MOZZARELLA,  
PARMESAN, ROCKET,  
PROSCUITTO DI PARMA 12

8  
TOMATO, MOZZARELLA,  
ANCHOVIES, CAPERS, OLIVES, PARSLEY,  
BASIL, GARLIC 13

9  
TOMATO, MOZZARELLA, PEPPERS,  
ONION, PEPPERONI, PROSCUITTO DI  
PARMA, BRESAOLA, BASIL 14

10  
TOMATO, MOZZARELLA,  
CHORIZO, PEPPERS,  
OREGANO 14

11  
TOMATO, MOZZARELLA,  
BLUE CHEESE, TRUFFLE OIL,  
CHIVES 14.5

12  
TOMATO, MOZZARELLA,  
CHICKEN, GARLIC,  
SWEETCORN 14.5

## CALZONES

PROSCUITTO DI PARMA, ROCKET,  
OLIVES, TOMATO, PARMESAN,  
GARLIC, THYME 16.5

Served with a rocket, onion, parmesan,  
and sun-dried tomato side salad

SPINACH, TOMATO, PINE NUTS,  
OLIVES, FETA, PEPPERS, ONION,  
SUN-BLUSHED TOMATOES 16

Served with a courgette, pine nut,  
feta and chilli side salad

CHERRY TOMATOES, MUSHROOMS,  
RED ONION, CHILLI, HARISSA, GARLIC,  
DILL & PARSLEY SAUCE 16.5

Served with pizzasallad

## VEGAN PIZZAS

TOMATO, PEPPERS, RED ONION,  
MUSHROOMS, OLIVES, BASIL,  
OREGANO, PINE NUTS 12

TOMATO, POTATO,  
ROSEMARY, CHILLI OIL,  
VEGAN CHEESE 12

CAULIFLOWER, BEETROOT,  
MUSHROOMS, GARLIC,  
VEGAN CHEESE 12

*DIP IT! ASK A MEMBER OF  
STAFF ABOUT OUR RANGE  
OF TASTY DIPS*

## SPECIALITY PIZZAS

SMOKED SALMON, PRAWNS,  
RICOTTA, CHILLI, GARLIC, PARSLEY,  
BLACK OLIVES, MOZZARELLA,  
WATERCRESS, LEMON 17.5

PEPPERED FILLET STEAK, OLIVES,  
MUSHROOMS, RED ONION, ROSEMARY,  
THYME, RICOTTA, PARMESAN,  
MOZZARELLA, BASIL 18.5

N'DUJA SAUSAGE, GOATS CHEESE,  
CARAMELISED ONION, RED ONION,  
MOZZARELLA 17.5

LAMB SHAWARMA, CHERRY TOMATOES,  
RED ONION, CHILLI, HARISSA, GARLIC,  
DILL & PARSLEY SAUCE 17.5

## SALADS

CLASSIC CAESAR; ROMAINE LETTUCE,  
ANCHOVIES, PARMESAN,  
SOURDOUGH CROUTONS 12.5

Add chicken or Prosciutto 2.00

MINT, FETA, BEETROOT,  
MIXED LEAVES, RED ONION, WALNUT,  
POMEGRANATE 12.5

Available as a gluten-free option

ROASTED PAPRIKA CAULIFLOWER, PEA  
SHOOTS, CHILLI, NIGELLA SEEDS, POPPY  
SEEDS, POMEGRANATE (GF)(VF) 12.5

ROASTED CARROTS, FETA, LENTILS, RED  
ONION, MIXED LEAVES, HONEY,  
LEMON, MINT (GF) 12.5

GREEN BEANS, BROCCOLINI,  
ASPARAGUS, FETA,  
MUSTARD DRESSING (GF) 13.5

FLOWER POWER! CHICKEN, MIXED  
LEAVES, SWEET POTATOES, FETA, RED  
ONION, BROCCOLI, BEETROOT, CHIVES,  
FLOWERS, SEEDS 13.5

Available as a gluten-free option

SUPER SEXY, SUPER HEALTHY, SUPER  
FOOD SALAD (VF) 13.5

Add mackrel or halloumi 2.00  
Available as a gluten-free option

## SIDES

### COURGETTE & THYME SALAD (GF)(VF) 5

Courgette ribbons with thyme and zaatar walnuts

### SWEET POTATO WEDGES (GF)(VF) 5

Served cold, 'salad style' Sweet potato wedges with pomegranate, pine nuts & herby dressing

### CUCUMBER & DILL SALAD (GF) 3.5

### CELERIAC GRATIN (GF) 5

A celeriac, onion and parmesan gratin

### BROCCOLINI (VF) 4.5

Tenderstem broccoli with garlic, chilli and lemon

### ASPARAGUS (VF) 4.5

### HERBY POTATOES 5

Roasted with parmesan, rosemary and parsley

### PIZZASALLAD PICKLED SLAW 4.5

Goes great with pizza - ask the Swedes!

### BROCCOLI SLAW 5

Fresh, crunchy and spicy. The Herb Garden's take on traditional slaw

### BUTTERY CRUSHED NEW POTATOES 5

With fresh grated horseradish

### ROASTED VEGETABLES (VF) 5.5

### ROCKET, PARMESAN, RED ONION

### & SUN-BLUSHED TOMATOES 6.5

## DESSERTS

### DELICIOUS CHOCOLATE POT (GF) 5.5

A little pot of chocolate heaven, served with fruits of the forest. Choose from white or dark chocolate

### TANTALISING TIRAMISU 5.5

The classic, coffee-based Italian dessert topped with beautiful, edible flowers and our secret ingredient

### CRÈME BRÛLÉE (GF) 5.5

Our twist on the French standard, we infuse our crème brûlée with rose petal and lavender for a truly Herb Garden experience

### POTTED PARADISE (GF)(VF) 5.5

Creamy coconut and lemon mousse set on a mango-lime compote, finished with a sesame, salt and chia seed sugar shard

### I CAN'T BELIEVE IT'S NOT CHEESECAKE (GF)(VF) 5.5

A roasted dates, coffee and ginger base with a cashew and coconut cream topping and an almond and cinnamon shard

### RHUBARB & VANILLA CHEESECAKE 5.5

An almond, pecan, dates, honey and ginger base with a rhubarb, raspberry and vanilla topping finished with a cheeky hint of gin

### SCRUMPTIOUS ICE CREAM (GF) 1.5 PER SCOOP

Locally sourced milky, rich and creamy.

Vanilla Bean // Rich Chocolate // Strawberry

White Chocolate // Chocolate Orange

### SORBET (GF)(VF) 1.5 PER SCOOP

Apple & Calvados // Blackcurrent & Kirsch // Lemon  
Strawberry & Raspberry