

VEGAN MENU

STARTER

SOUP VEGETARIAN (v)(gf)(vg) 6.00
Spiced parsnip & coconut, parsnip crisps & parsley

CANNELLINI FAGIOLI (v)(n) 6.95
Cannellini bean hummus garlic, lemon, parsley, chai seeds, extra virgin olive oil

SALAD MAIN 10.95

FUNGHI E BROCCOLI (n)
Pickled mushroom, tenderstem broccoli, chai seeds, salsa di noci & rocket

FICHI E NOCI (n)
Fresh figs, blackberry, macerated figs, pumpkin seeds, walnut & rocket

PASTA 12.00

BROCCOLI E NOCI (n)
Free From pasta, Salsa di noci, and tenderstem broccoli

PEPERONI ROSSI (n)
Red peppers, tomato sugo, black olives, chilli flakes & garlic crisps

MAIN 14.00

CAVOLFIORE (n)
Cauliflower and almond baked in a vegan besciamella topped with toasted almond, rocket salad and spiced cauliflower popcorn

FICHI E CARCIOFI
Fresh figs, caramelised artichokes, green olive puree, crushed walnuts, balsamic reduction & micro red pak choi

DESSERT 7.00

LEMON CAKE
Lemon drizzle cake, coconut yogurt, candied lemon, toasted coconut, limoncello gel & viola petal

SORBETTO
Raspberry and sorrel sorbet, honey comb, fresh blackberry & mulled wine fruits

Please inform a member of the team before ordering
if you have any intolerance and allergies (n) contains nuts (v) suitable for vegetarians
Discretionary 10% service charge added for parties of 6 or more