

VEGAN MENU

STARTER 6.75

BRUSCHETTA PESTO & TOMATO (gf)(n)

Sun dried tomato pesto, crushed cashews & parsley

SEDANO GRIGLIATO (gf)

Chargrilled celeriac, cannellini bean hummus, lemon, parsley, chia seeds, extra virgin olive oil

SALAD MAIN 10.95

BROCCOLI (n) (gf)

Tenderstem broccoli, artichoke, hazelnut, pumpkin seed, spinach & balsamic syrup

PEPERONI GRIGLIATI (gf)

Chargrilled pepper, aubergine, courgette, rocket & sundried tomato Pesto

PASTA 12.00

SQUASH CARBONARA (gf)

Free From pasta, squash puree, kale, sage crisps, pumpkin seeds (gf)

BROCCOLI PICCANTI (n) (gf)

Free From pasta, Tenderstem broccoli, chilli, garlic, crushed cashew nuts

MAIN 14.50

PATATE FONDENTI (n)

Sweet potato fondant, broccoli fritti, tomato & basil sauce, flaked almonds

PORCINI AL FORNO (n)

Leek & Porcini, vegan besciamella, lemon & herb gremolata, rocket, pinenut & extra virgin olive oil

DESSERT 7.00

RASPBERRY SORBET(n) (gf)

Raspberry & sorrel sorbet, orange segments, sugared pistacchio crumb, micro mint

BOMBOLONI

Cinnamon & coconut sugared bomboloni, agaru syrup, apple & cinnamon puree

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