VEGAN MENU

Each dish is prepared à la minute and served when ready

__________________________ CARPACCIO & TARTARE __________________________

Asparagus tartare
with almond aioli (110 kcal) 11

Portobello mushroom carpaccio
with Dijon mustard and aged balsamic (193 kcal) 9.5

__________________________ SALADS __________________________

Niçoise salad
with spiced vinaigrette (108 kcal) 10

Mix leaf salad
with citrus dressing (68 kcal) 7

__________________________ PASTA & RISOTTO __________________________

Wild mushroom risotto
with black truffle (723 kcal) 19

Gnocchi
with San Marzano tomatoes and basil (366 kcal) 16

Courgette spaghetti
with chilli and lemon (299 kcal) 12

__________________________ SIDES __________________________

Homemade breads
with olive oil (406 kcal) 7

Garlic mushrooms
with thyme and baby spinach (407 kcal) 7

__________________________ DESSERTS __________________________

Spiced mandarin mousse
with whipped yoghurt and shortbread biscuit (367 kcal) 12

Sorbet
Selection of homemade sorbets (203 kcal) 9

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.