

VÉGÉTALIEN

Each dish is prepared à la minute and served when ready

Petites Assiettes

Tarte au fromage £12

Crisp pastry with thyme, garlic, caramelised onion and vegan cheese

Tartare d'asperges £12

Asparagus tartare with almond aioli

Carpaccio de champignons £7

Portobello mushroom, Dijon mustard, rosemary and aged balsamic

Salade de lentilles £12

Warm lentil salad, San Marzano tomato and basil mustard vinaigrette

Plats

Spaghettis de courgettes £10

Courgette spaghetti with chilli and lemon

Risotto aux truffes et champignons £12

Wild mushroom risotto with black truffle

Accompagnements

Champignons £6

Pan-seared chestnut mushrooms with garlic and thyme

Haricots verts £5

Warm French beans with garlic and mint

Chou frisé £6

Steamed kale with chilli salt and lemon

Dessert Signature

Forêt-Noire £7

Dark chocolate mousse, amarena cherries, cocoa Pain de Gêne

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.