

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 (407kcal)	7

DESSERTS

Textures of dark chocolate with fresh raspberry, aero crunch and raspberry sorbet (328 kcal)	11
Sorbet Selection of homemade sorbets (203 kcal)	8

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.