

VEGAN MENU

Small Plates

Asparagus tartare	£11
Cauliflower mushroom almond aioli chervil (110 kcal)	
Mushroom carpaccio	£9.5
Portobello thyme balsamico basil oil lemon (132 kcal)	
Avocado and red pepper salad	£10
Citrus tomato dressing toasted focaccia olive oil thyme v (231 kcal)	

Main Plates

Wild mushroom risotto	£19
Porcini vegan cheese black truffle (723 kcal)	
Gnocchi pomodoro	£16
San Marzano tomatoes olive oil garlic peperoncino l basil (436 kcal)	
Courgette spaghetti	£12
Chilli lemon (299 kcal)	

Sides

Artisan breads	£6
Homemade focaccia & baguette olive oil balsamico (432 kcal)	
Fries naturelle (470 kcal)	£6
Green salad	£7
Mixed greens Datterini tomatoes citrus vinaigrette (79 kcal)	

Dessert

Mango mousse	£11
Carrot sponge buckwheat caramel mango (395 kcal)	
Champagne sorbet	£10
Veuve Clicquot strawberries (77 kcal)	



Please scan the QR code for allergen and dietary information.