

## VEGAN MENU

*Each dish is prepared à la minute and served when ready*

### CARPACCIO & TARTARE

<b>Asparagus tartare</b> with almond aioli (110 kcal)	11
<b>Portobello mushroom carpaccio</b> with Dijon mustard and aged balsamic (193 kcal)	9.5

### SALADS

<b>Niçoise salad</b> with spiced vinaigrette (108 kcal)	10
<b>Mix leaf salad</b> with citrus dressing (68 kcal)	7

### PASTA & RISOTTO

<b>Wild mushroom risotto</b> with black truffle (723 kcal)	19
<b>Gnocchi</b> with San Marzano tomatoes and basil (366 kcal)	16
<b>Courgette spaghetti</b> with chilli and lemon (299 kcal)	12

### SIDES

<b>Homemade breads</b> with olive oil (406 kcal)	7
<b>Garlic mushrooms</b> with thyme and baby spinach (407kcal)	7

### DESSERTS

<b>Chocolate and apple cylinder</b> Buckwheat and chocolate sponge with Andoa ganache, raspberries, and grapefruit jelly (204 kcal)	11
<b>Sorbet</b> Selection of homemade sorbets (203 kcal)	8



Please scan the QR code for allergen and dietary information.

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. v Suitable for vegetarians.