

## VEGAN MENU

### Small Plates

|  |      |
|--|------|
| <b>Asparagus tartare</b>   | £11  |
| Toasted almonds   almond aioli   chervil (110 kcal)                        |      |
| <b>Mushroom carpaccio</b>  | £9.5 |
| Portobello   thyme   balsamico   basil oil   lemon (132 kcal)              |      |
| <b>Avocado and red pepper salad</b>  | £10  |
| Citrus tomato dressing   toasted focaccia   olive oil   thyme v (231 kcal) |      |

### Main Plates

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

### Sides

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

### Dessert

|  |     |
|--|-----|
| <b>Mango mousse</b>                                    | £11 |
| Carrot sponge   buckwheat   caramel   mango (395 kcal) |     |
| <b>Homemade sorbet selection</b> (95 kcal)             | £10 |



Please scan the QR code for allergen and dietary information.