

# MENU

## VEGAN

### ANTIPASTI

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Sourdough, evoo, balsamic                                                 | 6  |
| Garlic pizzetta, confit garlic, rosemary                                  | 19 |
| Grilled focaccia, whipped horseradish cream, fennel, blood orange, sorrel | 28 |
| Crisp zucchini flower, basil puree, tomato, lemon                         | 28 |
| Grilled asparagus, zucchini, peas, broad beans, salsa verde               | 28 |

### MAINS

|                                                              |    |
|--------------------------------------------------------------|----|
| Homemade pappardelle, assorted mushrooms, porcini            | 38 |
| Eggplant 'steak', tomato fondue, herb salad                  | 38 |
| Risotto Acquerello, pumpkin, 10y.o. balsamic, hazelnut, sage | 38 |

### SIDE

|                                           |    |
|-------------------------------------------|----|
| Broccolini, garlic, chilli                | 17 |
| Red mignonette, cos, soft herbs, verjuice | 19 |

### DESSERT

|                                |    |
|--------------------------------|----|
| Selection of seasonal sorbetti | 18 |
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Please advise staff of any allergies | A 10% service charge applies to groups of 8+guests | All credit cards incur a 1.5% charge