

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 porcini, market mushroom, parmesan	39

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.