



## ANTI PASTI

**vegan butternut squash carpaccio**, almond cream, candied pumpkin seeds, crispy sage £20

**vegetarian curried cauliflower**, roasted cashew nut hummus, dill yoghurt £20

**vegan roast celeriac salad**, hazelnut, pickled pear, bitter leaves £20



## PRIMI

**vegetarian risotto**, Hampshire porcini, parsley, garlic & lemon £20/£39

**vegan 'nduja risotto**, black olive, pickled fennel, orange £20/£39

**vegetarian gnocchi con parmigiano**, cacio e pepe £20/£39

**vegan gluten free rigatoni**, cavolo nero, chilli, fennel seeds, garlic & tomato oil £20/£39

**vegetarian linguini**, Four Acre Farm Heritage beans, artichoke, lemon, oregano £20/£39



## SECONDI

**vegan hot pot**, baked under a bread crust, coco di Paimpol beans, artichokes, rose harissa £45

**vegetarian chicory & onion tart**, onion cream, orange & basil salad £45



## CONTORNI £7

**buttered pink fir potato & parsley**

**braised courgettes**, oregano, lemon

If you have any other dietary requirements, or require further details on allergens, please ask one of our team.

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If you are happy with the food and service, we would suggest a 12.5% gratuity. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better).