



## ANTI PASTI

**vegan butternut squash carpaccio**, almond cream, pumpkin seeds £19

**vegetarian burrata**, sweet & sour grapes, roasted hazelnuts, rocket £19

**vegetarian oyster mushroom**, Fluffets Farm egg, roasted hazelnut, frisée & chervil £22.50



## PRIMI

**vegetarian gnocchi con parmigiano**, Four Acre Farm kale, preserved tomato £19/£38

**vegan gluten free rigatoni**, ‘alla norma’, basil £19/£38

**vegan ‘nduja risotto**, chilli, black olive, pickled fennel, orange & basil £19/£38



## SECONDI

**vegan hot pot**, baked under a bread crust, braised beans, artichoke, rose harissa £40

**vegetarian wild mushrooms**, polenta, aged parmesan, gremolata £40

**vegan Sicilian aubergine**, salsa verde, candied tomato, Kalamata olive £40



## CONTORNI £7

Please be aware that due to our products being made, served and displayed in an environment where allergens are present, this will result in a risk of cross contamination, therefore we cannot guarantee anything is ‘free from’.

We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about – Restaurants Against Hunger. Through our shared love of food, we can raise money to treat and prevent life-threatening hunger around the world. Registered charity no. 1047501

If you are happy with the food and service a 13.5% gratuity is suggested, which is shared, in full, with the whole team involved in creating your experience. If the service wasn’t up to scratch, don’t pay for it, (but do let us know what we could do better).