



## ANTI PASTI

**vegan kohlrabi carpaccio**, pickled cucumber, almond cream, dill £19

**vegetarian burrata**, Italian fig, Four Acre Farm beans, walnut cream £21

**vegetarian courgette flower fritti**, Westcombe ricotta, parmesan cream, preserved tomato £22



## PRIMI

**vegetarian polenta agnolotti**, pea pesto, poached lemon £19/£38

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

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



## SECONDI

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

**vegan ciambotta**, Romano courgette, San Marzano, Angela’s olive oil £40

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



## CONTORNI £7

**vegan Cornish potatoes**, salsa verde

**vegetarian courgette ‘alla nonna’**

**vegan HH&Co mixed bitter leaves**, herbs, sweet mustard dressing

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 – Hospitality Action. Through our shared love of food, we can support the vulnerable people in our industry and help them navigate through times of crises.

Registered charity no. 1101083

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).