



ANTIPASTI

insalata di cavolo rapa

vegan kohlrabi, roasted almonds, dill, petit violet artichokes £19

fiori di zucca fritti ripieni di ricotta

vegetarian stuffed courgette flower with ricotta & lemon £19

burrata di bufala primavera

vegetarian burrata, roasted grapes, pistachio & Lime Wood honey £20



PRIMI

gnocchi di parmigiano con aglio orsinoi

vegetarian parmesan gnocchi, wild garlic pesto & Italian pine nuts £19/£38

pasta alla norma

vegan gluten free rigatoni, aubergine, tomato, pine nut & basil £19/£38

risotto con 'nduja vegana

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



SECONDI

stufato di fagioli brasati

vegan hot pot, globe artichoke, braised Spring vegetables, coco di Paimpol, lemon & oregano £40

funghi selvatici con polenta e parmigiano

vegetarian wild mushrooms, polenta, aged parmesan, salsa verde £40

zucchine ripiene

vegetarian stuffed courgette, smoked aubergine, tomato & bread sauce £40



CONTORNI

patate novelle con aglio

crushed new potatoes, garlic & rosemary £7

verde primavera al burro

buttered spring greens £7

misticanza amara

mixed bitter leaves, herbs, sweet mustard dressing £7

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).