

Sample Vegan A la Carte Menu

Antipasti

Antipasto di verdure - Marinated red peppers, farinata, swiss chard, fresh borlotti beans on bruschetta, Taggiasche olives and basil £13

Insalata mista - Mixed summer leaves with datterini tomatoes, cucumber, basil, mint and warm cannellini beans £11

Primi

Risotto di zucchini e pomodoro - Risotto with courgettes, San Marzano tomatoes and basil £12

Linguine con funghi - Linguine with portobello and porcini mushrooms, garlic and parsley £14

Minestrone estivo - Soup of fresh borlotti beans, swiss chard, plum tomatoes, celery, carrots and basil £11

Secondi

Linguine con melanzane e pomodoro - Linguine pasta with violet aubergines, tomatoes and basil £21

Piatto di verdure - Selection of wood roasted carrots, violet aubergine and Jerusalem artichokes, fennel, beetroots, fresh borlotti beans, spinach and peppers £19

Polenta grigliata - Grilled polenta with portobello and porcini mushrooms, Italian spinach and roasted datterini tomatoes £18

Contorni

Italian spinach

Rocket salad with datterini tomatoes

£5 each

Please speak to a member of the team if you have any dietary allergies or intolerances