

VEGAN SET MENU

Two courses £29

Three courses £34

— Small Plates —

Asparagus tartare

Cauliflower mushroom | almond aioli | chervil (110 kcal)

Mushroom carpaccio

Portobello | thyme | balsamico | basil oil | lemon (132 kcal)

Avocado and red pepper salad

Citrus tomato dressing | toasted focaccia | olive oil | thyme (231 kcal)

— Main Plates —

Gnocchi pomodoro

San Marzano tomatoes | olive oil | garlic | peperoncino | basil (436 kcal)

Wild mushroom risotto

Porcini | vegan cheese | black truffle (723 kcal)

Courgette spaghetti

Chilli | lemon (299 kcal)

All served with mixed leaf salad (68 kcal)

— Desserts —

Mango mousse

Carrot sponge | buckwheat | caramel | mango (395 kcal)

Champagne sorbet

Veuve Clicquot | strawberries (77 kcal)



Please scan the QR code for allergen and dietary information.