

Vegetarian and Vegan Menu

First course

Burrata with roasted butternut squash & almonds(v) 12

Pea, porcini & truffle frittata(v) 18

Mixed grilled vegetable platter(vg, gf) 16

Beetroot carpaccio with rocket & ricotta & pecan nuts(v) 12

Bread basket; Focaccia, Ciabatta, Grissini, Pecan & raisin, pan carasau 3

Soups

Soup of the day(vg) 10

Please ask your server

Minestrone soup with barley (vg) 12

Starter salads

Fennel, black olive & orange salad(vg) 6 / 12

Grilled peppers & goats cheese salad(v) 6 / 12

Side salads

Tomato & onion(vg) 6

Rocket & parmesan(v) 6

Green leaf salad(vg) 5

Main course, pasta, risotto & soups
Gluten free pasta available as spaghetti & Fusilli

Spaghettini with tomato & basil(vg) 10 / 16

Tagliatelle with mixed mushrooms & black truffle(v) 20 / 26

Spaghetti with courgette, garlic & chilli(vg) 16 / 22

Spaghetti cacio e pepe(v) 16 / 20

Truffle & rosemary risotto(v) 30 / 36

Saffron risotto with parmesan (v) 30 / 36
Please note the risottos take 20 minutes to prepare

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Spinach(vg) 5

Mixed mushrooms(vg) 7

Mashed potato(v) 5

Broccoli(vg) 5

Green beans(vg) 5

New potatoes(vg) 5

Glazed carrots 7

Desserts

Classic tiramisu (v)

Almond, orange & Grand Marnier cake with chocolate ice-cream 9.50

Apple crumble with almond tuille 9.50

Amaretto crème brulée 9.50

Homemade ice creams (gf) & sorbet (vg) 6

Affogato 6

Vanilla ice cream topped with espresso coffee

Petit fours 10

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay