

Vegan A la Carte Menu

Sample Menu

Antipasti

Insalata mista - mixed Italian leaves with grilled delicata squash, shaved fennel, Castelluccio lentils and aged balsamic vinegar £11

Fritto misto di verdura - Deep fried Violet aubergines, courgettes, squash, globe and Jerusalem artichokes, sage with chilli and mint sauce £14

Polenta alla griglia - grilled bramata polenta with portobello and porcini mushrooms, fresh chilli, parsley and roasted datterini tomatoes £14

Primi

Orecchiette con cima di rape - orecchiette pasta with turnip greens, chilli, breadcrumbs and olive oil £12

Minestrone verde - Tuscan bean soup with Swiss chard borlotti beans, tomato, celery, carrots and new seasons olive oil £14

Linguine al pomodoro e zucchini - Linguine pasta with slow cooked tomato sauce, courgettes Taggiasche olives, capers and basil £14

Secondi

Risotto funghi - Acquarello risotto with wild porcini and Portobello mushrooms garlic and parsley £18

Piatto di verdura - Selection of wood roasted Jerusalem and violet artichokes, carrots, fennel, golden beetroots, sweet celeriac, grilled red pepper, zucchini and aubergines with Italian spinach and cannellini beans £19

Penne alla Norma - penne with slow cooked San Marzano tomatoes sauce, aubergines, Camone, garlic, fresh basil and vegan mozzarella £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

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added
to the final bill. Not available during Saturday & Sunday
Brunch.