

September '24 – Vegan

Sourdough, olive oil & sherry vinegar	5.9
D.O.P Nocellara & gordal olives	4.9
-	
Roma artichokes, Castelvetro salsina verde, pistacchio	9.9
Isle of Wight heritage tomatoes, peach, fennel & basil, white balsamic	9.5
Burnt Tropea onion, balsamico rosso, hazelnut, thyme	8.9
Cannellini beans, confit tomatoes, wild fennel & chilli gremolata, panko	8.9
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Linguine, Scottish girolle mushrooms in slow cooked firenze tomatoes	15.9
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Cornish mid potatoes, pimentón vinaigrette	5.5

Dessert

Vegan dark chocolate & hazelnut truffles, sea salt	4
Peach sorbet	3.5

Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

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