

July '24 – Vegan

Sourdough, olive oil & sherry vinegar	5.9
D.O.P Nocellara & gordal olives	4.5
-	
Roma artichokes, Castelvetrano salsa verde, pistachio	9.5
Provençal courgette, crispy capers, lemon vinaigrette, Calabrian chilli	8.9
Isle of Wight tomatoes, donut peach, shaved fennel, white balsamic	9.5
Burnt shallot, Il Tinello rosso balsamic, hazelnut, thyme	8.9
Cannellini beans, preserved tomato, fennel gremolata	8.9
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Linguine, summer girolle mushrooms, cherry vine tomatoes	15.9
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Cornish mid potatoes, pimentón vinaigrette	5.5

Dessert

Vegan chocolate & hazelnut truffles, sea salt	4
Lemon & rosemary 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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