



VEGAN MENU

25% OFF OUR VEGAN MENU ON THURSDAYS
Booking is advised

NIBBLES

All 4.00

Nocellara olives

Homemade focaccia bread with Capezzana olive oil

STARTERS

THURS 5.25

Seasonal soup / 7
with homemade focaccia bread

THURS 4.50

Heirloom tomatoes bruschetta / 6
with baby basil and herb oil

THURS 5.25

Summer 'allotment' salad / 7
with radish, broad beans, fine
beans, cauliflower, Italian leaves
fresh herbs and truffle oil

THURS 6.00

Chargrilled sourdough bread / 8
with local mushrooms and English
black truffle

MAINS

THURS 11.25

Panzanella salad / 15
with heritage tomatoes, quinoa and
croutons

THURS 10.50

Crown prince squash / 14
with tarragon and caper crushed
potatoes, sea vegetables and sauce
vierge

THURS 10.50

Saffron, confit tomato risotto / 14
with tempura courgette flower,
black olive crumb and smoked olive
oil

THURS 10.50

Artichoke and local mushroom / 14
spaghettini with a truffle and
champagne dressing

DESSERTS

THURS 5.25

Vanilla braised pineapple / 7
with coconut and Malibu sorbet
and lime granita

THURS 5.25

Chargrilled banana bread / 7
with strawberry and mint salad
and toasted almonds

THURS 6.00

Summer fruit, apple crumble / 8
with raspberry sorbet

THURS 5.25

A selection of sorbets / 7
Coconut and Malibu, raspberry
and wild strawberry sorbet

SIDES

All 3.50

Hand cut chunky chips | New season potatoes and mint oil
Summer greens and garlic | baby beets and hipsi cabbage

Before ordering please speak to our staff if you have a food allergy or intolerance
Offer excludes nibbles and sides, selected meals only