

Vegetarian menu

changes weekly

We are delighted to offer this separate menu to committed vegetarians, who never eat meat or fish. We regret it is not available to pescatarians as our *a la carte* already offer an extensive choice of non-meat dishes. For gluten-free vegetarians we replace any wheat flour with chickpea flour and bread or toast with a gluten-free version. Please see overleaf for known allergen advice.

Soup is 6.00 and all other starters are 9.00 Main courses are all 14.50

our house salad – which can be taken as a starter – comprises: radicchio, Little Gem, shredded red cabbage, shaved pear, caramelised chantenay carrot and toasted hazelnuts

starter: deep-fried vegetable fritto misto main: with house salad

starter: griddled radicchio di Treviso (red chicory from the Veneto), ricotta mustia (like feta), walnuts & oregano

starter: smooth butternut squash, garlic & thyme soup, crème fraîche

starter: bruschetta with cavolo nero, parmesan & toasted hazelnuts
main: with house salad

starter: potato crackling, buffalo mozzarella, artichoke heart
& salsa verde salad main: with house salad

main: saffron, red pepper & sweet roast garlic risotto, Gran Moravia,
plus our house salad

main: Umbrian lentil ragú, girolles, poached egg, spinach

main: fried potato gnocchi, cime di rapa (turnip tops), aged pecorino

Please see over for allergen information

Known allergens, i.e. wheat, rye, barley, oats, spelt, eggs, peanuts, soy beans, milk, celery, celeriac, mustard, sesame seeds, sulphites & tree nuts of all types may be present in our dishes.

If you have any concerns, we will happily offer guidance.