



VEGAN MENU. *May 2026*

Order two to three dishes each to share amongst your table.

STUZZICARE – *to tease, to whet the appetite*

Charentais melon	4.5
Focaccia – two styles freshly made daily, olive oil & balsamic vinegar	5
Chargrilled frigate peppers with olive oil ^{GF}	7
Nocellara olives & rosemary almonds ^{GF}	6.5

PIZZETTE - *baby pizzas*

Marinara – tomato flatbread, garlic & oregano	7.5
Romesco - romesco sauce, roasted peppers, almonds & artichokes	8.5

SECONDI – *a larger dish of a meal*

Spinach fiori with courgettes, pine nuts & mint & basil pesto	10
Spring herb risotto ^{GF}	9



DELLA TERRA – *from the earth or garden*

Fried new potatoes with truffle oil & sea salt ^{GF}	6.5
Add Lemon & garlic aioli ^{GF} / Smoked San Marzano ketchup ^{GF} /Romesco ^{GF} each -	2
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil ^{GFO}	9
Chargrilled new season English asparagus with pinenut cream ^{GF}	12
Beetroot carpaccio, apricot, pistachio, pomegranate molasses ^{GF}	8

DOLCE – *sweet, luscious, dessert*

Dark chocolate semifreddo & pistachio ^{GF}	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue ^{GF}	8.5
Some of our cakes may also be plant-based – please see specials board	3.5 – 4
Sorbets – please see specials board	1 scp - 2.5, 3 scps – 6

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V* - Cheese contains animal rennet.
 All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination. We do NOT have separate dedicated fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.
 A discretionary 10% service charge is added to all bills. This will be entirely split between the people who served you today.