THEPLUMESHERBORNE



VEGAN MENU. September 2025

Order two to three dishes each to share amongst your table. There is often another vegan dish on the special's board.

STUZZICARE – to tease, to whet the appetite	
Nocellara olives & rosemary almonds (GF)	6.5
Focaccia – two styles freshly made daily, olive oil & balsamic vinegar	5
Char-grilled frigatelli peppers in olive oil (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	
Strozzopretti Melanzane – aubergine, capers & pint nuts	9
Deep-fried tenderstem broccoli with romesco sauce (GF)	9
Late Summer herb risotto (GF)	8
DELLA TERRA – from the earth or garden	
Smoked paprika, oregano & garlic fried new potatoes (GF)	7.5
Grilled Grezzina courgettes with chili & garlic (GF)	8.5
Beetroot carpaccio, apricot, hazelnuts, pomegranate molasses (GF)	8.5
Panzanella - heritage tomatoes, croutons, tropea onions & basil (GFO)	8.5
Black fig, rocket & smoked almond salad (GF)	
DOLCE – sweet, luscious, dessert	
'Frutti di bosco' mess – fruits of the forest sorbet, apple, blackberries	
& meringue (GF)	8.5
Some of our cakes may also be plant-based – please ask	3.5 - 4
Sorbets – Morello cherry / lemon / raspberry (GF) 1 scp - 2.5.	3 scps - 7

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.