

VEGAN MENU

APERITIVO

Homemade focaccia with balsamic & extra virgin (GFO)

£4.95

Cerignola olives from Puglia (GF)

£5.50

STARTERS

Classic tomato & basil bruschetta

on Pugliese toast, vine tomatoes, garlic, basil, extra virgin, glaze (GFO)

£8.95

Bruschetta topped with wild mushrooms, garlic, basil pesto, parmesan (GFO)

£9.95

Panzanella salad, cherry tomatoes, red onion, olives, oregano, peppers, leaves, focaccia croutons (GFO)

£8.95

MAINS

Paccheri with slow roasted aubergine ragu, basil, parmesan (GFO)

£17.95

baked with melted mozzarella + £2

Bigoli arrabiata - toasted garlic, black olives, chilli flakes, tomato sauce, parmesan (GFO)

£16.50

Mafalde with wild mushroom ragu, garlic & tomato sauce, parmesan (GFO)

£16.95

Herb roasted celeriac steak, roasted heritage carrots, roasted garlic, greens, roast potatoes (GF)

£16.95

SIDES

Sauteed tenderstem broccoli with garlic & chilli (GF)

£5.50

Rocket salad, balsamic glaze, cherry tomatoes, parmesan (GF)

£4.95

Courgette fries (GF)

£5.50

Salted skin on fries (GF)

£4.95

DESSERTS

Chocolate blood orange ice-cream (GF)

£6.95

Rhubarb & raspberry ice cream (GF)

£6.95

Vegan chocolate brownie with chocolate orange ice cream

£8.95

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan