



PLANT-BASED MENU



Starters

Mushroom and Crumbly Blue Arancini Balls served on a spicy Tomato
Sauce 8

Garlic and Wild Mushrooms & Cannellini Bean Puree
Bruschetta (VG,DF) 8

Mains

Paprika Cauliflower topped with Chimichurri on a creamy Butterbean
base served with a choice of side (GF) 16

Vegan Chestnut Roast served with Mash, roasted Carrots, Tenderstem
Broccoli, braised Cabbage and vegan Gravy (VG) 18

Desserts

Blackcurrant Sorbet with a Pistachio Crumb, Fresh Figs, Mint and a
Citrus Blueberry Compote (GF) 9

Affogato served with a Plant based Vanilla Ice Cream and an optional shot
of Amaretto 8