



VEGETARIAN SHARING MENU

3 courses 65pp

To Start

Rosemary Focaccia, *olive oil* (L)(G)(VE)

Bruschetta, *olive focaccia, wild mushrooms, grilled courgettes* (SO)(S)(G)(VE)

Garden Salad, *seasonal leaves & vegetables, grape mustard dressing* (S)(MU)(VE)(GF)

Rucola Caesar, *gem lettuce, anchovies, focaccia croutons* (F)(L)(MI)(MU)(S)(SO)(G)

add on £5pp Chef's selection of veggie antipasti, served with condiments

Mains

Cannelloni, *spinach & ricotta, arrabbiata sauce, truffle bechamel* (E)(M)(G)(V)

Pesto alla Genovese, *casarecce, green beans, potato, toasted pinenuts* (E)(S)(G)(VE)

Vegan Nduja Pizzetta, *bruised fennel, vegan Nduja, truffle oil* (VE)(SO)(L)(G)

*add on £5pp selection of side dishes for the table
traditional caponata, chunky chips, charred tender stem broccoli*

Desserts

Tiramisù, *mascarpone cream* (M)(S)(G)(E)(V)

Milk chocolate hazelnut "*mini doughnuts*" (G)(V)(MI)(N)(E)

Panna Cotta Vanilla, *blood nectarines, limoncello crumble* (VE)(S)

add on £6pp Cheese board – Gorgonzola Dolce, Manchego, Taleggio, Smoked Burrata

(S) Sulphites & Sulphur Dioxide (G) Gluten (TN) Nuts (FN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs (Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian