

Vegetarian Menu

Aubergine, almonds, mint & tomatoes

Globe artichoke, artichoke fritti, chicory

Pumpkin & crispy sage panzanella, golden raisins

Hen of the woods, pickled carrots, garlic chives

Tagliatelle, roasted ceps, 24-month Parmigiano Reggiano

Carnaroli risotto puttanesca, black olives, capers & basil

3 courses £95 4 courses £115

5 courses £135 6 courses £155

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team

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Pumpkin & crispy sage panzanella, golden raisins

Hen of the woods, pickled carrots, garlic chives

Hand rolled cavatelli, cep ragù, garlic & parsley

Carnaroli risotto puttanesca, black olives, capers & basil

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Pump street chocolate, cashew nut, orange sorbet

Selection of sorbet

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