



## VEGETERIAN MENU

5 COURSES £45

### APERITIVO

Salted smoked almond, marinated olives, foccacia

### ANTIPASTO

Seasonal vegetables, pecorino custard bruschetta

### PRIMO

Heritage tomato, buffalo mozzarella and basil oil

### SECONDO

Panfried ricotta, pumpkin velouté, bee pollen,  
garlic chives, balsamic vinegar

### DOLCE

Tiramisu

### COFFEE

Limoncello  
Coffee

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion.  
Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.