



## VEGETARIAN MENU

### STARTERS

Nocellara del Belice olives (v) 6.50

Beetroot, kale & parmesan (v) 13.50

Burrata, peas, mint & grilled baguette (v) 14.50

Asparagus soup with slow cooked Copper Maran egg, croutons, potato (v) 13.50

Raw Spring vegetables with pesto and Caesar dressing (v) 13.50

Spring vegetable tartine with whipped goat's curd and herbs (v) 13.50

Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50

Leeks vinaigrette with toasted hazelnuts & herbs (v)

### MAINS

Trofie pasta with basil pesto, aged parmesan & lemon (v) 22.50

Button mushroom & wild garlic risotto (v) 21.50

Seasonal vegetables 'en cocotte' (v) 21.50

### SIDES

Pomme purée (v) 5.50 • Tenderstem broccoli (v) 6.50

Crushed potatoes (v) 5.50 • Mixed salad leaves & herbs (v) 4.00