

RAGÙ

October '26 – Vegan

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil	6
Nocellara Castelvetro olives	5
-	
Roman artichoke fritti, Amalfi lemon	8.9
Beetroot, Wye Valley blackberries, hazelnut, aged balsamic v	13.5
Cipollotti onion, Calabrian chilli flakes, grape must	10.9
-	
Cavatelli, slow cooked tomatoes, capers	15.9
Risotto bianco, black figs, pangrattato	18.9
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Crispy potatoes, rosemary & garlic	6.9

Dolce

Blood plum sorbet	3.5
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Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

50p of every artichoke is donated to Coexist Community Kitchen

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