

# RAGÙ

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## June '26 – Vegan

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil	6
Nocellara Castelvetro olives	5
-	
Roman artichoke fritti, Amalfi lemon	8.9
Peach, tomato dashi, basil, shiso	9.9
Retato melon, Cuore Di Bue tomatoes, summer herbs	13.9
Cipollotti onion, Calabrian chilli flakes, grape must	10.9
-	
Cavatelli, slow cooked tomatoes, capers, pangrattato & basil	15.9
Risotto, San Marzano DOP, pangrattato	18.9
-	
Crispy potatoes, rosemary & garlic	6.9
<b>Dolce</b>	
Apricot and thyme sorbet	3.5

*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 BS3 Community*

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