

## VEGETARIAN MENU

### STARTERS

Tempura of organic courgettes,  
sweet chilli and mango sauce

9.00

Beetroot, fennel  
and orange salad

9.50

Bruschetta with avocado  
and tomatoes

9.00

### MAIN COURSES

Spinach and potato gnocchi with  
cherry tomatoes and basil

22.50

Paccherri pasta, San Marzano tomatoes  
and onion soubise

23.00

Soft herb polenta with roast vegetables  
from Quinta Farm

22.00

### DESSERT

Homemade lemon and basil sorbet  
with summer berries

8.50

