

# VEGETARIAN & VEGAN

## APERITIFS

### PINK VESPER

No. 3 Gin, Gattertøp No. 7 Vodka,  
Doppelgänger Aperitivo, Cherry Bitters.

15.5

### CHAMPAGNE

Delamotte Brut NV

17

### NEGRONI

London Dry Gin, Campari, Vermouth

12.5

## SNACKS

### SOURDOUGH

Glastonbury Whey Butter (Veg)

5

### OLIVES

(Vegan)

6.5

### ENGLISH YELLOW PEA HUMMUS

grilled sourdough & confit garlic  
(Vegan)

9

## STARTERS

### CHILLED TOMATO SOUP

basil, mozzarella  
(veg/vegan option)

14.5

### CARROT & RADDISH SALAD

toasted seeds & vinaigrette (Vegan)

11

### LA LATTERIA'S ENGLISH BURRATA

grilled peaches, hazelnuts & basil  
(Veg)

17

## MAINS

### ROASTED CAULIFLOWER

Romesco sauce, fried new potatoes,  
spinach (Vegan)

19

### LINGUINE SPROUTING BROCCOLI

chilli and breadcrumbs (Veg)

18

### WILD MUSHROOMS & SEASHORE VEGETABLES ON TOASTED SOURDOUGH (vegan)

add a Burford Brown egg & butter sauce (veg)

22

## SIDES

### GARDEN SALAD

(Vegan)

7

### SUMMER PEAS & LOVAGE

Confit shallot (Veg)

7

### HERITAGE CARROTS

(Veg)

7

### SPINACH STEAMED (Vegan)

CREAMED (Veg)

7

### FRIED SUMMER COURGETTES

Tomato relish

8.5

### CHIPS (Vegan)

MASH (Veg)

PARSLEY POTATOES (Vegan)

7

(Vegan) - Vegan (Veg) - Vegetarian

Please inform your waiter if you have any allergies