

## VEGAN MENU

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### STARTERS

SPINACH AND RICOTTA VEGAN GIRASOLE\*  
with sage and vegan butter sauce

FIRE-ROASTED TOMATO ARANCINI

### MAINS

BUTTERNUT SQUASH RISOTTO  
with balsamic Glaze

CLASSIC PARMIGIANA  
Aubergine, homemade tomato sauce, mozzarella and vegan cheese

### DESSERTS

VEGAN CHEESE\*  
served with jam and fresh lettuce

VEGAN CHOCOLATE AND CARAMEL CHEESECAKE

### WINE PAIRING UPGRADE : £20

- 1 glass of Baron de Marck Champagne (+£10)
- 1 glass of white wine - Sauvignon Blanc
- 1 glass of red wine - Cabernet Sauvignon

\*dinner only