



OSTERIA

**BE
ITALIAN**



Veganuary Menu

VEGANUARY MENU

STARTERS

Spiced apple and caramelised parsnip soup
Fennel, pomegranate and quinoa, orange dressing
Vegan ricotta, raw vegetable salad, lemon and thyme oil

MAIN COURSES

Potato gnocchi, roasted squash, sage emulsion
Grilled cauliflower, walnut romesco, rocket, basil oil
Vegan rigatoni, oyster mushrooms, tarragon soy cream, tarragon

SIDES

Cavolo nero, fennel, chilli 4.50
Crispy zucchini fries, tomato dipping sauce 4.50
Mixed leaf salad 3.50
Tomato and onion salad 3.50
Roasted parsnips with honey 4.50

PUDDINGS AND CHEESE

Spiced pumpkin meringue pie
Rosemary and olive oil cake, vegan vanilla ice-cream
Selection of aperitivi sorbets

1 COURSE 16.00 | 2 COURSES 21.00 | 3 COURSES 25.00

V = Vegetarian | VE = Vegan | VEO = Vegan option

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at 20%.

A discretionary 12.5% service charge will be added to the final bill.