OSTERIA

BE
ITALIAN

Veganuary Menu

VEGANUARY MENU

STARTERS

Orzotto, wild mushroom, crispy sage
Gnocchi, purple basil pesto, toasted hazelnuts

MAIN COURSES

Courgettini, fresh leaf lovage pesto, sundried tomato

Seared cauliflower steak, rocket, smoked capia pepper pesto

PUDDINGS

Banana cake, nutty caramel sauce

Eton mess, acai berry sorbet

2 COURSES 21.50 | 3 COURSES 26.50

With a glass of 125ml vegan wine

Vinuva Organic, Pinot Grigrio, Terre Siciliane

or Villa Rossi, Sangiovese, Rubicone

2 COURSES 25.00 | 3 COURSES 30.00

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.