

WHITCOMB'S VEGAN SET MENU

Two courses £29

Three courses £34

— Small Plates —

Asparagus tartare

Cauliflower mushroom | almond aioli | chervil (110 kcal)

Mushroom carpaccio

Portobello | thyme | balsamico | basil oil | lemon (132 kcal)

Niçoise salad

Baby potato | green beans | San Marzano tomatoes |
spiced vinaigrette (108 kcal)

— Main Plates —

Gnocchi pomodoro

San Marzano tomatoes | olive oil | garlic | basil (436 kcal)

Wild mushroom risotto

Porcini | aged Italian hard cheese | black truffle (723 kcal)

Courgette spaghetti

Chilli | lemon (299 kcal)

All served with mixed leaf salad (68 kcal)

— Desserts —

Mango mousse

Carrot sponge | buckwheat | caramel | mango (395 kcal)

Champagne sorbet

Veuve Clicquot | strawberries (77 kcal)



Please scan the QR
code for allergen and
dietary information.