

Amélio



PLANT BASED MENU

All dishes can be served vegetarian or vegan – please let us know

Snacks

Olives Bella di Cerignola [GF]	5
Homemade organic bread hand-churned agave & truffle butter	8.5
Graviola & habanero dip homemade cassava crisps, hot [GF]	7.5
Purple Coxinha Brazil's famous snack, Okinawa sweet potato, chuchu, red onion vinaigrette	9
Jackies jackfruit, cassava & harissa croquettes [GF]	9

Starters

Ceviche of açai-tree heart sustainable toddy fruit, tomato, Sardinian music paper, Japanese rayu – mildly spiced	9.5
Mozzarella & blackberry salad tomato, baby leaves, balsamic [GF]	11
Lady Quail poached Norfolk quail egg, smoked potato mousse, parmesan, grated truffle	13
Wild British marshland Acquerello risotto foraged marsh plants, aged risotto rice, parmesan [GF]	11

Mains

Trofie & truffle pasta artisan handmade pasta, cooked in artichoke and organic British cheese sauce, topped with Sicilian vegetarian parmesan – vegan option available, please ask	22
Cassava-crusted black trumpet mushroom parcel crisp cassava pastry filled with a rich black trumpet mushroom mousse, served with creamy broad beans, barley and sprouts, and zucchini [GF]	19
Striatta aubergine with coffee & red wine jus served with potato fondant, broccoli and carrots cooked in smoked butter [GF]	21
Lion's mane glazed in vermouth demi-glace served with cassava pancake, cupuaçu & carrot mousse [GF]	22

GOOD TO KNOW

GF — gluten free

A discretionary **12.5% service charge** is added to your bill and shared among the team as a bonus on top of salary.

We cannot guarantee total absence of allergens – please tell your server about any allergies.