

Tasting Vegetarian/Vegan Menu

(£69 pp. min. 2 people)

Frenah

citrus smoked garlic butter

Hummus

olive oil, carrot crisps, sumac, coriander

Cured Salmon

gin mustard pickled beetroot, goats cheese

Aubergine Mess

charred aubergine, date tabini, grape gremolata, sumac

Cauliflower Crumble

puffed wild rice, miso sauce, cauliflower purée

Market Salad

gem lettuce, butter leaves, apple, orange segments, sunflower seeds, tamarind

Cardamom Risotto

butternut purée, pecorino, sage

Celeriac Gnocchi

charred spring onion, parsnip purée

Poached Pear

pear foam, chocolate crumb, vanilla ice cream