

Tasting Menu

(£69pp 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

Market Salad

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

Celeriac Gnocchi

charred spring onion, parsnip purée

Baked Seabream

lemongrass, ginger, date molasses, fennel

Additional

Bone in Sirloin 600g (£15pp)

Kapara Cheesecake

swiss meringue, lemon jam, nutmeg

Tasting Vegetarian/Vegan Menu

(£60 pp. min. 2 people)

Frenah

citrus smoked garlic butter

Hummus

olive oil, carrot crisps, sumac, coriander

Beetroot Carpaccio

almond whey, ajo blanco, lime, sesame

Aubergine Mess

charred aubergine, date tahini, grape gremolata, sumac

Cauliflower Crumble

puffed wild rice, miso sauce, cauliflower purée

Market Salad

*gem lettuce, bitter leaves, apple, orange segments,
sunflower seeds, tamarind*

Celeriac Gnocchi

charred spring onion, parsnip purée

Poached Pear

pear foam, chocolate crumb, vanilla ice cream