

VEGAN NIGHT

Starters

Ash cured beetroot carpaccio

Wine jellies, salted cucumber, watercress & parsnip cream

Parsnip and almond milk panna cotta

Balsamic pearls, red onion, nasturtium
& pine pollen

Risotto of Paris mushroom

Smoked shimejis, Madeira wine, land cress & carrot bread

Heritage tomato cappuccino

Heirloom tomato salad, black olive oil
& seaweed toast .

Butternut squash mousse

Acorn granola, dried apricot, kimchi purée & polenta crisp

Mains

Terrine of potato celeriac

Purple carrot, chard alliums, broccoli cream, carrot oil & linseed

Roast globe artichoke and carrot

Spiced lentils, fried plantain, coconut & vadouvan spice

Cauliflower and red lentil cutlet

Tempura florets, Asian custard & coriander chimichurri

Potato gnocchi

King oyster mushroom, soy, yuzu, wilted kale & 24hr cooked tomato passata

Courgette and spinach fritter

Chilli mango salsa, glazed green beans & marquise potatoes

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Desserts

Banana

Date and espresso parfait , vanilla quinoa,
caramel, popcorn
& coffee tuille

Limoncello semifreddo

Confit zests, mango, lemongrass
& lime agave syrup

Inaya chocolate ganache

Sea buckthorn, hazelnut cremeaux & ice
cream

Pressed terrine of apple & D'Anjou pear

Hibiscus brûlée, cherries
& soaked raisins

Chilled coconut and ginger chia pudding

Whiskey soaked medjool dates
& hazelnut praline