

PLANT BASED MENU (Vegan)

APPETISER

Macadamia mozzarella, pickled beetroot, witlof, hazelnut, red wine dressing	29
Jerusalem artichoke soup, truffle cream, artichoke chips	29
Tandoori spiced butternut, pickled cauliflower, pear, coconut yogurt	29
MAIN COURSE	
Semolina Spaghetti, oyster mushroom, cavolo nero, watercress, gremolata	38
Sweet sour eggplant, smoked eggplant cream, crispy eschalot, lemon balm	38
Dosa of Goan curry potato, pea, cauliflower, tofu, tamarind chutney	38
DESSERT	
Lemon drizzle cake, poached nashi pear, lemon sorbet	22
Pavlova, passionfruit curd, cream, consommé, fresh fruit	22
Milk chocolate mousse, strawberry, raspberry sorbet	22

Vegan friendly wines by the glass and bottle on the wine list are denoted with ${\cal V}$

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

15% Surcharge applies on all Public Holidays