



BEST OF MENU 49

Halloumi fries, currents, lemon yoghurt, za'atar
Cauliflower tahini, spiced strawberry compote, wild rose

Heart of palm, seasonal greens, chickpeas, ginger, miso, truffle, parmesan
Grilled young carrots, tarragon hollandaise, sea buckthorn, lovage

Strawberry risotto, whipped feta, pickled green strawberries, lime, horseradish, dill flower

Choice of dessert from a la carte menu

Wine adventure (three glasses) 39
Nude beverage pairing (three glasses) 30

A LA CARTE

MUNCHIES

Endive, coconut feta, cucumber relish, dates, kelp caviar, foraged herbs (v) 13
Halloumi fries, currents, lemon yoghurt, za'atar 13

DIPS WITH TANDOORI BREAD

Avocado, deep-fried onion, coriander, lime, jalapeno (v) 13
Cauliflower tahini, spiced strawberry compote, wild rose (v) 13
Yogurt, cucumber, burnt tomato, fennel, almond, red dhukka 13

ROOTS & GREENS

Grilled young carrots, tarragon hollandaise, sea buckthorn, lovage (v) 16
Heart of palm, seasonal greens, chickpeas, ginger, miso, truffle, parmesan (vo) 16
Mozzarella, herb milk, peas, figs, currents, yuzu, tandoori crumbs 15

COMFORT

Aubergine, smoked tofu cream, coconut, lemon grass, chili tomato chutney (v) 18
Gnocchi, parmesan cream, arrabbiata, mint, courgette, foraged herbs (v) 18
Strawberry risotto, whipped feta, pickled green strawberries, lime, horseradish, dill flower 18

SWEETIES

Coconut pannacotta, lemongrass, seasonal berries, lime, coconut chips (v) 13
Chocolate mousse, saffron anglaise, raspberry, chocolate crumble, olive oil 14

Please let us know about diets and allergies, and we'll look after you.

v = vegan. vo = vegan option.