



BEST OF MENU 52

Halloumi fries, red currants, lemon yoghurt, za'atar
Cauliflower tahini, spiced gooseberry compote, sesame tuille

Heart of palm, seasonal greens, chickpeas, ginger, miso, truffle, parmesan
Grilled carrots, tarragon hollandaise, corn salsa, white currants

Pikkala corn risotto, Joonas's chantarelles, vadouvan brown butter, parmesan, popcorn

Chocolate mousse, saffron anglaise, black currants, honey comb

Wine adventure (three glasses) 42

Nude beverage pairing (three glasses) 32

MUNCHIES

Endive, coconut feta, cucumber relish, date vinaigrette, kelp caviar (V)	13
Halloumi fries, red currants, lemon yoghurt, za'atar	13
Topped flatbread, fried chantarelles, Comte custard, gooseberries (G)	14

DIPS WITH TANDOORI BREAD (G or optional gluten-free & vegan bread)

Avocado, deep-fried onion, coriander, lime, jalapeño (V)	13
Cauliflower tahini, spiced gooseberry compote, sesame tuille (V ●)	13
Yogurt, cucumber, burnt tomato, fennel, almond, red dhukka	13

ROOTS & GREENS

Grilled carrots, tarragon hollandaise, corn salsa, white currants (V)	16
Heart of palm, seasonal greens, chickpeas, ginger, miso, truffle, parmesan (V ●)	16
Heirloom tomatoes, whipped feta, fried curry leaves, pomegranate dressing (V)	16

COMFORT

Aubergine schnitzel, smoked tofu cream, lemongrass curry, grilled spring onion salsa (V)	18
Gnocchi, parmesan cream, arrabbiata, grilled zucchini, wild herbs (V, G)	18
Pikkala corn risotto, Joonas's chantarelles, vadouvan brown butter, parmesan, popcorn	18

SWEETIES

Chocolate mousse, saffron anglaise, black currants, honey comb	14
Apple terrine, coconut ice cream, Sherry raisins, fennel caramel (V)	14

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

V= vegan. V ● = vegan option, G = contains gluten.