

Rustic 5-Course Vegan & GF Dining Experience

AMUSE BOUCHE

Chilled Pea & Mint Soup Shooter

Finished with lemon oil and micro herbs

Compressed Watermelon

Pickled Cucumber & Basil Oil

STARTER

Grilled Asparagus & White Bean Purée

Toasted almonds, preserved lemon

Heritage Beetroot Carpaccio

Citrus vinaigrette, crushed pistachios, coconut yoghurt

MIDDLE COURSE

Roasted Cauliflower Steak

Smoked romesco sauce, crispy capers

Stuffed Vine Tomatoes

Herbed quinoa, pine nuts, basil & olive dressing

MAIN COURSE

Wild Mushroom & Truffle Risotto

Cashew cream, lemon zest, chive oil

Charred Aubergine

Tomato & Chickpea Ragù, Finished with almond ricotta

DESSERT

Coconut & Vanilla Panna Cotta

Macerated berries and mint

Dark Chocolate & Olive Oil Mousse

Sea salt, candied orange, almond tuile