



VEGAN DINING MENU

STARTERS

Salt baked carrots

With butterbean puree, dukkha spice and coriander oil

Beetroot carpaccio

With roasted beets, hazelnut butter and verjus jelly

Sweet pea panna cotta

With broad beans, shaved asparagus, borage and pea powder

MAIN COURSES

Charred butternut squash

With coconut and black pepper cream, cauliflower tabbouleh and cauliflower leaves

Roasted Romanesco

With broccoli fondant, cumin seeds, cucumber raita and spiced carrot puree

Salt baked sweet potato

With pomegranate, green beans, zaatar, tahini dressing and sunflower seeds

DESSERTS

Roasted banana

With maple caramel and a mango and coconut magnum

Set almond milk

With raw cacao powder and hazelnut crumble on brick pastry

Chickpea and basil meringues

With summer berries, mint and matcha

