

Vegetarian Tasting Menu

(all dishes can be a starter or a main as part of our Lunch Menu or ALC)

Tartare of Beetroot, Green Apple & Shiso

Hass Avocado, Wasabi and Finger Lime

Late Summer Vegetable Tart, Crispy Quail Egg & Buttermilk Sauce

Hand Cut Cavatelli , New Seasons Ceps & Autumn Truffle

Open Lasagna of Chestnut Mushroom, Large Leaf Spinach & Gruyère Cheese

Amarena Cherry & Estate Dairy Yoghurt Ice Cream Sandwich

English Raspberry Souffle with Lemon Verbena Ice Cream & Raspberry Leaf Tea Sauce

150 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co* & *Nazani Tea* 60 per person