



9 COURSE PLANT BASED TASTING MENU

ONE

CAJUN SPICED AVOCADO, TOMATO SALSA

TWO

LEEK & POTATO CROQUETTE

THREE

MISO BROTH, RICE NOODLES, CHILLI, CORIANDER

FOUR

"FISH" & CHIPS, MINTED PEAS, TARTARE SAUCE

FIVE

CELERIAC STEAK, CELERIAC TRUFFLE, RED WINE LENTILS,
WALNUT CAPER SAUCE

SIX

SOY KING OYSTER MUSHROOM, PICKLED SHALLOT, SHALLOT CRISP

SEVEN

RUM POACHED PINEAPPLE, SPICED GRANOLA, VANILLA ICE CREAM

EIGHT

SWEET POTATO CHEESECAKE, TONKA BEAN, ALMOND PUREE

NINE

PETIT FOURS – CHOCOLATE PEANUT BUTTER