



Tasting

SPRING/EARLY SUMMER
VEGAN

£75*

7 COURSES

Carrot & ginger soup

Coriander Mushroom Glass Gyoza (Vg)

Compressed Watermelon

Maple Soy Glazed Tofu, feta and mint (Vg)

Miso vegan scallops

Truffle pea puree, crispy vegan bacon bits (Gf)(Vg)

Root vegetable tatin,

Hispi cabbage, miso butter and goma (Vg)

Kombu & shiitake Pot au Feu

Asparagus, Broccoli, Peas & Carrot (Vg) (Gf)

No baked Vegan Matcha tart

Coconut cream (Vg)

Almond crème brulee

Hibiki Marinated raspberry (Vg)

We use fresh ingredients and some dishes may be replaced at short notice due to the availability of the products.

Booking and Payments

- *Minimum charge of £200 apply for the pre-designed menu.
- If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes before booking. We cannot accommodate any dietary requirements which have not been advised at the time of booking.
- All parties must choose from the same menu.
- Transportation cost is charged from DA16 at an hourly rate of £10 per hour and where the congestion charge and parking charges apply, these will be charged at estimate.
- Prices include the preparation of the menu items on the day and the cost of food.
- For the guest of 7 people or more, we will include an additional service staff for the duration of the service.
- Please note that we will require the payment in full in order to secure your booking.

Cancellation and Deposits

- Orders cancelled or reduced within 7 days prior to the booked date will be charged in full.
- Orders cancelled or reduced more than 7 days prior to the delivery time will be charged at 50%.