

VEGETARIAN & VEGAN TASTING MENU

55.00 per person
85.00 per person with paired wines

Sweet potato chickpea and coconut velouté, cumin and chickpea falafel, coriander and chilli **Ce, SD, M, GI**

Pecorino 'Pehhcora', Italy

Risotto of butternut squash, kale, hazelnut and sage pesto
E, GI, M, Nu, Ce

Navajas Rioja Blanco, Spain

Salt baked celeriac schnitzel, caper girolles, truffle emulsion **GI, Ce, SD**

San Antonio Pinot Grigio Rose, Italy

Sorbet

Curry roasted cauliflower, split pea dahl, maple and cumin carrots, pickled carrot, coriander sauce, puffed wild rice **Ce, SD**

Bodegonas del Sur 'Vineyard Select' Viognier

Sticky date pudding, caramelised pear, salted caramel, candied pecan cinnamon ice cream (suitable for vegans) **Nu, GI, Se**

Quady 'Elysium' Black Muscat, USA

Coffee and Petit Fours

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard