

## VEGAN MENU

### *Starters*

**Jerusalem Artichoke Soup**, artichoke crisps, truffle and almond foam

**Salt Baked Celeriac**, sweet and sour grapes, celery, avocado sorbet

**Homemade Flat Bread**, marinated vegetables, beetroot hummus, dukkha

**Sweet Potato Cake**, cucumber mint and chickpea salad

### *Mains*

**BBQ Red Cabbage**, Kohlrabi spaghetti, puffed barley, chilli, lemon and ginger broth

**Harissa Roasted Carrots**, carrot variations, saffron potatoes, coriander salsa

**Cauliflower Steak**, cauliflower couscous pomegranate, crispy cavolo nero, lovage sponge

**Sumac Butternut Squash**, black bean and shiitake dumplings, braised pak choi, soy and honey dressing

### *Desserts*

**Dark Chocolate and Sesame Mousse**, salted pumpkin seeds, chamomile sorbet

**Seasonal Fruit Crumble**, toasted Macadamia nut and oats topping, almond milk custard

**Coconut and Mango Panna Cotta**, hazelnut, chilli and lime sorbet

**Vanilla Deconstructed Cheesecake**, gin poached rhubarb, aquafaba meringue

