



## BEST OF MENU 52

Halloumi fries, red currants, lemon yoghurt, za'atar  
Beetroot borani, nigella seeds, oregano

Seasonal greens, kohlrabi, chickpeas, ginger, miso, truffle, parmesan  
Grilled pumpkin, saffron hollandaise, miso glaze, horseradish, marjoram

Black kale risotto, pickled lemon, parmesan, mint

Chocolate mousse, pumpkin anglaise, black currants, candied pumpkin seeds

**Beverage pairing (three glasses) 42**  
**Nude beverage pairing (three glasses) 34**

### MUNCHIES

Endive, coconut feta, cucumber relish, date vinaigrette, kelp caviar (v) 13  
Halloumi fries, red currants, lemon yoghurt, za'atar 13  
Fried sunchokes, truffle veloute, pickled jalapeno, mint 15

### DIPS WITH TANDOORI BREAD

Beetroot borani, nigella seeds, oregano (v♥) 13  
Whipped tahini, pumpkin chutney, habanero, vanilla (v♥) 13  
Labneh, black olive caramel, zataar, olive oil 13

### ROOTS & GREENS

Grilled pumpkin, saffron hollandaise, miso glaze, horseradish, marjoram (v) 16  
Brassica salad, chili crunch, winter radish, sesame dressing (v) 16  
Seasonal greens, kohlrabi, chickpeas, ginger, miso, truffle, parmesan (v♥) 16

### COMFORT

Aubergine, smoked tofu cream, lemongrass curry, grilled spring onion salsa (v) 18  
Gnocchi, salsify, parmesan creme, spicy arabiata, herb salad (v) 18  
Black kale risotto, pickled lemon, parmesan, mint 18

### SWEETIES

Chocolate mousse, pumpkin anglaise, black currants, candied pumpkin seeds 14  
Sticky date cake, tamarind caramel, chocolate crumble (v) 14

Please let us know about diets and allergies, and we'll look after you.  
v= vegan. v♥ = vegan option