



BEST OF MENU 56

Halloumi fries, apricot glaze, za'atar, buttermilk, jalapeño oil
Avocado, pea, chermoula, Thai basil, parmesan

Seasonal greens, kohlrabi, butter beans, chickpeas, miso, truffle, parmesan
Asparagus, saffron hollandaise, kelp caviar, rhubarb vinaigrette

Risotto, asparagus, peas, lemon, ricotta

Chocolate mousse, rhubarb soup, crumble, lemon melissa

Beverage pairing 44

Nude beverage pairing 36

3 glasses

MUNCHIES

| | |
|---|----|
| Pickles, asparagus, rhubarb, cabbage, radish (v) | 9 |
| Halloumi fries, apricot glaze za'atar, buttermilk, jalapeño oil | 13 |
| Seasonal tempura, nori, herb aioli (v) | 13 |

DIPS WITH TANDOORI BREAD

| | |
|--|----|
| Avocado, pea, chermoula, Thai basil, parmesan (v♡) | 13 |
| Aubergine, sesame, pickled raisins, pine nuts, mint (v♡) | 13 |
| Yogurt, lemon, black olive caramel, za'atar | 13 |

ROOTS & GREENS

| | |
|--|----|
| Asparagus, saffron hollandaise, kelp caviar, rhubarb vinaigrette (v) | 16 |
| Seasonal greens, kohlrabi, butter beans, chickpeas, miso, truffle, parmesan (v♡) | 16 |
| Lettuce head, tarragon emulsion, fennel, granola (v) | 15 |

COMFORT

| | |
|--|----|
| Pointed cabbage, peanut butter, sesame, lentils, rhubarb chutney (v) | 17 |
| Risotto, asparagus, peas, lemon, ricotta | 18 |
| Gnocchi, arrabbiata, bechamel, seasonal greens (v) | 18 |

SWEETIES

| | |
|---|----|
| Chocolate mousse, rhubarb soup, crumble, lemon melissa | 14 |
| Sticky date cake, tamarind caramel, coconut ice cream (v) | 14 |

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