

## **CELEBRATION MENU 56**

Halloumi, labneh, lingonberry, apricot glaze  
Asparagus, saffron hollandaise, rhubarb vinaigrette

.

Season greens, sesame, chilli, ginger, miso, truffle, parmesan  
Tahini, sesame, rhubarb, pistachio dukkha & tandoori bread

.

Risotto, asparagus, peas, ricotta, lemon

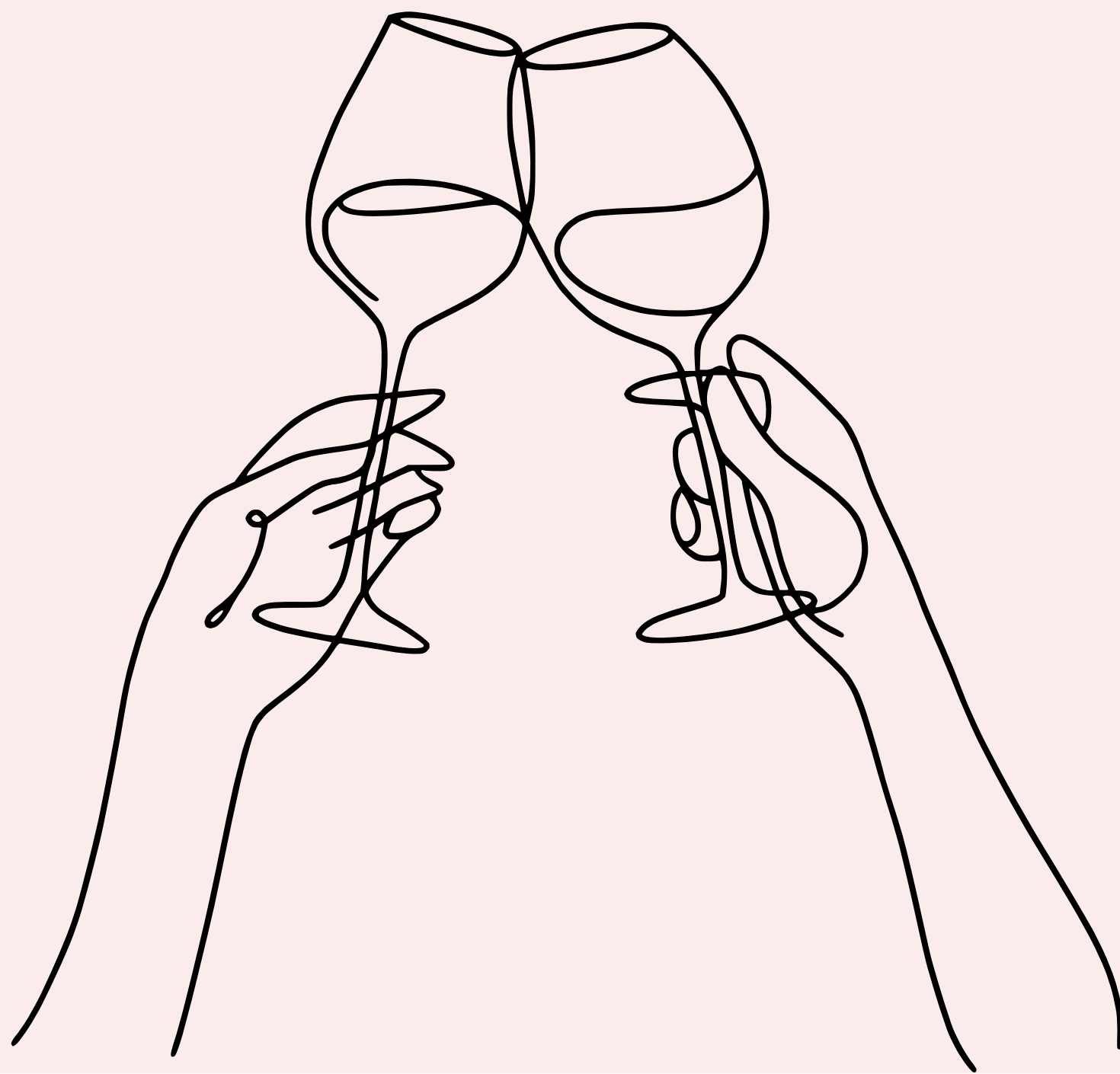
.

Sticky date cake, 'sima' caramel, rhubarb sorbet

**Wine pairing 46**

**Nude beverage pairing 36**

3 glasses





## **MUNCHIES**

Halloumi, labneh, lingonberry, apricot glaze	13
Seasonal tempura, nori, herb aioli (v)	13
Potato rosti, beetroot creme, kelp caviar, pickle, dill (v)	13

## **DIPS WITH TANDOORI BREAD**

Avocado, pea, chermoula, Thai basil, parmesan (v ♡)	13
Tahini, sesame, rhubarb, pistachio dukkha (v ♡)	13
Yogurt, lemon, black olive caramel, za'atar	13

## **ROOTS & GREENS**

Asparagus, saffron hollandaise, rhubarb vinaigrette (v)	16
Season greens, sesame, chilli, ginger, 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, ricotta, lemon	18
Gnocchi, arrabbiata, bechamel, seasonal greens (v)	18

## **SWEETIES**

Chocolate mousse, rhubarb soup, crumble, lemon melissa	14
Sticky date cake, 'sima' caramel, rhubarb sorbet (v)	14

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