

TASTING MENU (56)

Halloumi, yogurt, rhubarb, lingonberry, za'atar

Labneh, pickled lemon, black olive caramel

Carrots, miso, saffron hollandaise, tarragon,
seed granola

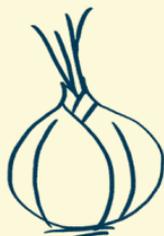
Seasonal greens, sesame, chickpeas, ginger, chili,
miso, truffle, Parmesan

Risotto, green curry, Thai basil, aubergine, Parmesan,
parsnip chips

Chocolate avocado mousse, rhubarb soup,
pistachio oat crumble

Wine pairing 52

Nude beverage pairing 39



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

MUNCHIES

Halloumi, yogurt, rhubarb, lingonberry, za'atar /13

Parsnip, sweet green chili, aioli (v) /13

Taco, oyster mushroom, chipotle, white beans, salsa (v) /7

TANDOORI

Burrata, burnt tomato, peppers, chili, basil, lime /15

Whipped tahini, sesame, rhubarb, lingonberry, walnuts (vo) /13

Labneh, pickled lemon, black olive caramel /14

ROOTS & GREENS

Cauliflower, chimichurri, chili, horseradish, lime (v) /16

Carrots, miso, saffron hollandaise, tarragon,
seed granola (v) /16

Seasonal greens, sesame, chickpeas, chili, ginger, miso,
truffle, Parmesan (vo) /16

COMFORT

Risotto, green curry, Thai basil, aubergine, Parmesan,
parsnip chips /18

Gnocchi, beurre blanc, garlic shoots, chives,
seaweed roe (v) /18

Cabbage buritto, mushroom, smoked tofu, leek, Bordelaise,
lingonberry (v) /19

SWEETIES

Chocolate avocado mousse, rhubarb soup, olive oil,
pistachio oat crumble (v) /15

Crème brûlée, yuzu macerated berries, lemon /15

VEGAN TASTING MENU (56)

Parsnip, sweet green chili, aioli

Whipped tahini, sesame, rhubarb, lingonberry, walnuts

Carrots, miso, saffron hollandaise, tarragon,
seed granola

Seasonal greens, sesame, chickpeas, chili, ginger,
miso, truffle, Parmesan

Gnocchi, beurre blanc, garlic shoots, chives,
seaweed roe

Chocolate avocado mousse, rhubarb soup,
pistachio oat crumble

Wine pairing 52

Nude beverage pairing 39



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