

## PLANT BASED MENU (Vegan)

## **APPETISER**

| Pumpkin & chickpea dolmades, smoked eggplant cream, green olive, fig leaf                  | . 27 |
|--|------|
| Spiced potato, leek & eggplant soup, crisp zucchini flower, lemon pressed olive oil, chive | .29  |
| Leaves, fresh broad bean, pea, radish, crème fraiche, sourdough wafer, citrus, petit herb  | .29  |
|  |      |
| MAIN COURSE  |      |
|  |      |
| Canaroli, faro & pearl barley risotto, roasted mushroom, charred onion, parsley oil        | 35   |
| Dosa of cauliflower, okra masala, coconut chutney, cashew nut, pickled cucumber            | 35   |
| Crumbed eggplant, plant based mozzarella, confit tomato, petit herbs                       | 35   |
| DESSERT  |      |
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| Raspberry consomme, jelly, meringue, raspberry sorbet, blossoms                            | 19   |
| Blackberry parfait, fresh blackberry, blueberry gel, almond crumb                          | 19   |
| Chocolate mousse, mandarin jelly, chocolate glaze  | 20   |
| Version Friedly Control to the description of the William Leave Level (1) (1)              |      |

Vegan Friendly wines by the glass and bottle on the Wine List are denoted with  ${\cal V}$ 

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free 15% Surcharge applies on all Public Holidays