



TASTING MENU VEGETARIAN

1st course

Sweetcorn pannacotta with sweet chilli jam, corn salsa and sweet potato shards

2nd course

Honey- roasted sweet potato, tempeh, crispy onion, miso aubergine, dressed micro greens

3rd course

Miso polenta, spring vegetables, white shimeji mushroom, toasted sesame, harissa grilled tofu

4th course

Vegetable barley risotto

5th course

Espresso baked yoghurt, chocolate soil, seasonal fruit, white chocolate Cremeux, blueberry sorbet