TASTING MENU 40 -Pp



Plates

Amber hummus SS,SD

Chickpeaa & sultanas salsa, served with grilled pita

Cauliflower SS.N

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Grilled Courgettes D,SS,SD

Hot passata, garlic yogurt, pumpkin dukkah, shallots, garlic oil,mint drizzle

Ceviche F,SD,S

Leche de tigre, mango caviar, lemon balm & mint oil, red onion, chilli

Glazed Lamb Shoulder G.D.SD

Smoked aubergine, yogurt, chilli butter, pita croutons

Smoked Potatoes D,SD,E,MS

Steamed, smoked, roasted, chives, aioli

Sweet

Mango Baklava G,D,N

Mango custard, Mascarpone cream, crispy filo, pistachios

G-Gluten, S-Soya, L-Lupin, C-Celery, D-Dairy, E-Eggs, SD-Sulphur Dioxide, CR-Crustaceans, M-Molluscs, MS-Mustard, SS-Sesame, N-Nuts, P-Peanuts, F-Fish

Must be bought by the whole table

A discretionary service charge of 12.5% will be added to your bill.