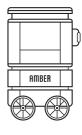
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VEG TASTING MENU 36-Pp



Plates

Amber hummus SS,SD

Chickpeas & 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

Kofte G,SD

Stuffed gem lettuce with lentil & bulgur kofte, sumac, pomegranate gremolata

Burnt leeks Pide G,D

Blue cheese, caramelised onions, basil, figs

Smoked Potatoes D,SD

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, WG- Without Gluten

Must be bought by the whole table

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