# **VEG TASTING MENU** 40-pp



# **Plates**

#### Aubergine SD,VG

Burnt aubergine, roasted peppers, pomegranate seeds, rose petals

#### Cauliflower SS,N,VG

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

#### Kofte G,SD,VG

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

#### Hummus Gnocchi D.SS

Sage butter sauce, chickpeas, parmesan

## Grilled Courgettes D,SS

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

## Smoked Potatoes MS,E,SD,D

Steamed, smoked, roasted, chives, aioli

# Sweet

## Mango Baklava G,D,N,E

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, **VG**- Vegan

# Must be bought by the whole table, min two persons.

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