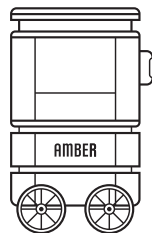


VEG TASTING MENU 45-pp



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

Oyster mushroom skewers G,D,SD,VE

Rosemary and pomegranate marinade, burnt aubergine, garlic yogurt, chilli butter, mulled spiced croutons

Smoked Potatoes MS,E,SD,D

Steamed, smoked, roasted, chives, aioli

Sweet

Chocolate and orange Baklava G,D,N,E,VE

Orange custard, whipped chocolate mascarpone, crispy filo, Antep 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

Min 2 persons. Designed to be enjoyed by the whole.

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

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