VEGETARIAN MENU

STARTERS
BURRATA, TOMATO, BASIL  stuffed pine nuts and pesto  138
ROASTED BROCCOLI  gojuchang sauce, sesame seeds, lime  128
MIXED QUINOA GOAT CHEESE  golden raisins, hummus, peanuts  128
CHILLED PEA JALAPENO SOUP  ricotta cheese, mint  88

MAINS
AGED PARMESAN RISOTTO  pea, parsley, roasted garlic  168
SPAGHETTI PORCINI SAUCE  sautéed mushrooms and truffle  178
BABY AUBERGINE  romesco sauce and spiced almonds  158
HERITAGE ROASTED CARROTS  Tête de Moine AOP, golden raisin  138

SIDES
CHIPS  triple cooked  58
LARGE LEAF SPINACH  cream or sautéed (to choose)  68
SAUTÉED WILD MUSHROOM  shallot and garlic  58
BAKED CAULIFLOWER  cheese sauce  48

DESSERTS
CARAMELATTE TART  honeycomb ice cream  78
STICKY TOFFEE PUDDING  vanilla ice cream  78
ICE CREAMS & SORBETS  Please ask your server for today's flavour  78

DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY, INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.