



## VEGETARIAN MENU

### STARTERS

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

### MAINS

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

### SIDES

<b>CHIPS</b> triple cooked	58
<b>LARGE LEAF SPINACH</b> cream or sauteed (to choose)	68
<b>SAUTÉED WILD MUSHROOM</b> shallot and garlic	58
<b>BAKED CAULIFLOWER</b> cheese sauce	48

### DESSERTS

<b>CARAMELATTE TART</b> honeycomb ice cream	78
<b>STICKY TOFFEE PUDDING</b> vanilla ice cream	78
<b>ICE CREAMS &amp; SORBETS</b> 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.