



VEGAN MENU

STARTERS

ORGANIC KALE SPINACH SALAD artichoke barigoule, dried black olives	178
QUINOA & ROASTED BRUSSELS SPROUTS candied hazelnuts, lemon oil	168
SWEET CORN SOUP coriander, pickled Carolina Reaper chilli	88

MAINS

WILD MUSHROOMS wilted spinach, baked puff pastry	198
ROASTED CAULIFLOWER STEAK chimichurri, toasted cashew nuts, golden raisins	218
ROASTED BUTTERNUT SQUASH pumpkin purée, pepita seeds, micro herbs	188

DESSERTS

LIME SORBET mixed wild berries	78
PINEAPPLE CARPACCIO coconut sorbet, passion fruit	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.