



VEGETARIAN MENU

STARTERS

ORGANIC KALE SPINACH SALAD	178
artichoke barigoule, goat cheese, dried black olives	
QUINOA & ROASTED BRUSSELS SPROUTS	168
aged parmesan cheese, candied hazelnuts, lemon oil	
SWEET CORN SOUP	128
comeback sauce	

MAINS

ACQUERELLO AGED RISOTTO	228
pumpkin purée, roasted squash, pepita seeds, herb emulsion	
FRESH SEMOLINA & EGG PASTA	258
burnt tomato sauce, basil pesto, creamy burrata	
ROASTED CAULIFLOWER STEAK	218
chimichurri, toasted cashew nuts, golden raisins	

DESSERTS

DARK CHOCOLATE CRÉMEUX	108
coconut sorbet, passion fruit, candied walnuts	
MIXED WILD BERRY TART	98
vanilla custard, raspberry sorbet, pistachios	
STICKY TOFFEE PUDDING	88
rich caramel sauce, banana ice cream	



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.