

STARTERS

✓ Ricotta

soft ricotta cheese, tomato gazpacho, mini tomato, pomegranate, pickled cucumber & basil-oil

Beef tartare

with pickled Nameko mushroom, smoked paprika mayonnaise, puffed quinoa & grated pickled egg yolk

Salmon carpaccio

served with avocado crème, goat cheese mousse, dill, capers & arugula

MAIN COURSES

V Cauliflower

oven roasted, served with hummus, smoked almond, pickled cauliflower, cauliflower rice & green asparagus

Prawn pasta

tagliatelle with prawns in tomato sauce & harissa, served with Parmesan cheese & arugula

Greek chicken skewer

marinated chicken-thigh skewer served with roasted roseval potato, broccolini, paprika & tzatziki

DESSERTS

✓ Sorbet

two scoops of artisanal ice cream, choose your favourite combination: vanilla, chocolate, strawberry, mango, white chocolate or basil ice cream

 $\bigvee \label{eq:cheesecake}$ served with caramel sauce & chocolate ice cream

♥ Eton mess with fresh fruit, whipped cream, merengue, white chocolate

V = vegetarian V = vegan

LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES THAT WE CAN ACCOMMODATE

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