

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

*Extra virgin olive oil*

ENTREE

VADOUVAN SPICED EGGPLANT

*Organic chickpeas, green raisins, pistachio*

BLACK TRUFFLE & CELERIAC TART

*Shaved black truffle, roasted baby onions, sage, salt baked celeriac*

ADDITIONAL COURSE | +25

HIBACHI GRILLED HEIRLOOM ZUCCHINI

*Spiced basque pipérade, espelette, smoked paprika oil*

MAIN

WINTER VEGETABLE GARDEN

*Giant butter beans, fat olive pesto, aromatic nage*

KOMBU CRUSTED CAULIFLOWER 'FLORET'

*Beluga lentils, black garlic & shoots, almond cream*

DESSERT

COCONUT RICE PUDDING ICE CREAM

*Banana bread, licorice, basil seed & coconut syrup*

*In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.*

*Kindly inform our team of any allergies or dietary requirements.*

*A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.*

*A 1% surcharge applies to card payments.*