



## THE VEGETARIAN

### STARTERS

#### **Green pea mint cold soup** *G D*

A chilled symphony of green peas and cucumber, crowned with delicate Indian papad crackers and creamy local feta cheese

#### **Muhammara** *N*

A rich tapestry of walnuts and grilled red bell pepper, fresh herbs, adorned with vibrant pomegranate jewels

#### **Pink hummus** *SS N*

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

#### **Smoky aubergine dip** *N*

A luscious dip crafted from smoked aubergine pulp, sumac, tahini, and crispy garlic onions

#### **Caesar salad** *D G*

Baby succrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons, and jalapeño dressing

#### **Watermelon & feta salad** *D N*

A harmonious medley of watermelon layers, dehydrated olives, pickled onion, oregano, feta cheese, balsamic glaze, and pine seeds

#### **Crudités**

An assortment of vibrant, fresh vegetables

## MAIN COURSE

#### **Mandarin infused artichoke tajine**

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes, and green peas

#### **Fire-grilled farm vegetable tian**

Selection of fire-grilled vegetables, in a tangy tomato sauce, drizzled with rich pesto

#### **Future farm local mushroom barley risotto** *D G*

A creamy harmony of barley, mushroom, and asparagus, enriched with the nutty essence of parmesan cheese

#### **Classic potato purée** *Veg D*

Creamy mashed potato with nutmeg and butter

## DESSERT

#### **Apple tart tatin** *D N G*

An elegant baked apple tart, caramelized to perfection, served with a dollop of Chantilly

*G* - Gluten   *D* - Dairy   *N* - Nuts   *SS* - Sesame Seeds