



THE VEGAN

STARTERS

Green pea soup

Chilled velouté with bell pepper and cucumber, cumin lavash crisps.

Pink hummus *N SS*

Chickpeas, tahini, beetroot and lemon, extra virgin olive oil.

Tomato flatbread *G*

Crispy flatbread with tomato coulis, confit tomato, caramelized shallots, pine nuts.

Signature Caesar salad *SS*

Baby sucrine lettuce, hummus-mustard dressing, capers.

Smoked eggplant caviar *SS G*

Tahini, pomegranate, crispy onion.

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

MAIN COURSE

Firewood-grilled seasonal vegetable

Locally sourced vegetables, open-fire grilled, smoky finish.

Moroccan artichoke and spring pea tajine

Artichoke, lemon confit, mandarin, green olives, baby potatoes, green peas.

SIDES

Orzo cacio e pepe style *G*

Orzo, baby marrow, caramelized shallots, nutritional yeast, miso, sumac, lemon.

Middle Eastern saffron rice

Basmati rice with cardamom and star anise, dried cranberries, edible flowers.

Herbed crushed potatoes

Crushed potato with olive oil, chervil, chimichurri, chive and coriander.

DESSERT

Red berries mille-feuille *G N*

Filo pastry, plant-based vanilla cream, red berries, raspberry sorbet.

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