



## THE VEGETARIAN

### STARTERS

#### Pumpkin soup D N

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

#### Truffle mushroom croquette D G

Crispy potato balls filled with mushroom duxelles and melted cheese, served on parmesan sauce.

#### Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

#### Onion tart D G

Caramelised onions with thyme and Emmental cheese, baked in a crisp, buttery tart shell.

#### Olive dip D

Tapenade of green olives, with dill capers, red onion and a touch of lemon ladneh, crispy onion

G - Gluten D - Dairy N - Nuts

### MAIN COURSE

#### Moroccan artichoke & spring pea tajine with lemon-Mandarin essence D G

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

#### Orzo pasta cacio e pepe D G

Orzo pasta with baby marrow and caramelized shallots tossed with pecorino Romano cheese, topped with sumac and wild za'atar crumble.

#### Velvety mashed potatoes

Smooth, buttery mashed potatoes infused with a hint of nutmeg.

#### Winter roasted root vegetables D

Roasted carrots, onions, parsnips and sweet potatoes.

#### Creamed spinach D

Rich creamed spinach and cheese with artichoke.

### DESSERT

#### Chocolate fondant D N G

Warm molten chocolate cake served with crème anglaise and cinnamon ice cream.

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