



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 juice, crispy onion

G - Gluten *D* - Dairy *N* - Nuts

MAIN COURSE

Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

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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