

VEGETARIAN MENU

1st Course (set for all guests)

Binnorie goat's cheese and pickled turnip 'gyoza' tomato, buckwheat, ginger, basil

2nd Course

King Brown mushroom, miso and sake cream, nori wafer, wakame

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower

3rd Course

House made haloumi, potato, roasted onion, cavolo nero, fig

Silken tofu, eggplant, shitake, bok choy, shaohsing eschallot

Optional Cheese Course

Whipped Bellingham blue, lucerne honey, rocket, muscatel, spiced bread, almond

4th Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blueberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues