

VEGETARIAN MENU

1st Course

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

Jersey milk labna, apple, cucumber, organic wasabi, dill

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

2nd Course

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

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

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

3rd Course

Muse coconut

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

Strawberries and cream, shiso sorbet, meringues

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