

VEGETARIAN MENU

1st Course

Wood fired Morpeth cauliflower, Branxton pecans, jersey yoghurt, yuzu, raisins

Binnorie goats curd gyoza, black sesame, buckwheat, baby radish, spring onion

2nd Course

Koshihikari and whey risotto, local pinewood mushroom, nasturtium

House made haloumi, Morpeth sweet corn polenta, cippolini, kale, black garlic

Silken tofu, peas, broad beans, wasabi, kaffir lime, Lamborn tendrils

3rd Course

Muse coconut

White chocolate cream, cumquat, ginger, marigold, spiced bread, vanilla salt

Strawberries and cream, shiso sorbet, meringues

Tarago River double cream blue, honey and malt glazed dates, brioche, sunflower, black pepper