

# VEGETARIAN MENU

## 1<sup>st</sup> Course (set for all guests)

Celeriac, hung yoghurt, truffled pecorino, yolk, Japanese parsley

## 2<sup>nd</sup> Course

Our own polenta, charred sweet corn, black garlic, togarashi, wild rice

Sebago potato, cured yolk, mushroom, mushroom soy broth

## 3<sup>rd</sup> Course

House made haloumi, salt baked beetroot, garlic scapes, pickled Scarborough mulberries, olio mio olive oil toasted sunflower seeds

Randall family koshihikari risotto, Binnorie goat's curd, wasabi, spring pea, radish, mint

## Side Dish 10

Charred brassica leaves, tahini, lemon

Salad of endive, cipollini, vinaigrette

Roasted Morpeth cauliflower, yoghurt, seaweed and sesame spice

## Optional Cheese Course

Heidi gruyere cream, crisp and frozen, apple, roasted almonds

## 4<sup>th</sup> Course

Muse coconut

'Liquorice Stick', Daintree dark chocolate mousse, wild fennel, raspberry sorbet

Warm crème caramel, blood orange, red miso, buckwheat, sorrel