

VEGETARIAN MENU

1st Course

Celeriac, hung yoghurt, truffled pecorino, yolk

Summer sweet corn and Binnorie goat's curd, empress of India nasturtium, seaweed, puffed koshihikari

2nd Course

Dutch Cream potato, sunflower seeds and shoots, new season fig, quinoa, umi plum vinaigrette

House made haloumi, salt baked beetroot, pickled Scarborough mulberries, Olio Mio olive oil, hazelnuts

Side Dish 10

Summer Newcastle Greens mixed leaves, Little Hill Farm fennel, mango vinaigrette

Warm Morpeth squash and zucchini salad, lemon, olive oil and salt bush seasoning

3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

Pyengana Cheddar and roasted onion tart, Tangarook pecans, wild rice