

VEGETARIAN MENU

1st Course

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

Morpeth carrots, Binnorie feta, ginger, nasturtium flower vinegar, bunya nut miso

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

2nd Course

Koshihikari and shitake mushroom risotto, organic wasabi, brown kelp, poached daikon

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

Silken tofu, charred red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

Side Dish 10

Charred brassica leaves, tahini, lemon

Spring pea, endive, cipollini, nasturtium vinaigrette

Roasted Morpeth cauliflower, yoghurt, seaweed and sesame spice

Optional Cheese Course

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

3rd Course

Muse coconut

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

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

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