

VEGETARIAN MENU

Milled Morpeth Sweet Corn

pinewood mushroom, black garlic, yolk, truffled sheep's milk pecorino

Pearl Barley, Fenugreek and Wakame Risotto

organic wasabi, black radish, elk

Agedashi Tofu

baby brussel sprouts, mushroom broth, nasturtium

House Made Haloumi

Carrots fermented, puree and roasted, golden raisin, quinoa

ALL DISHES AVAILABLE AS EITHER ENTREE OR MAIN SIZE

Two Courses \$60.00

Three Courses \$80.00

A Minimum of Two Courses Required
3% AMEX Surcharge Applies