

VEGAN

Starters

WINTER SQUASH SOUP 17

roasted butternut squash, pumpkin seed oil, crispy sage (gf)

BEETROOT SALAD 17

radicchio, pomegranate, aged balsamic (gf)

SPINACH SALAD 22

avocado, crispy scallions, citrus dressing, fresh black truffle

Mains

ROASTED CAULIFLOWER 24

tahini, calabrian chili, garlic chips, herb salad (gf)

MUSHROOM RISOTTO 22/32

mixed wild mushrooms (gf)

add shaved black truffle 15

GRILLED MARINATED HISPI CABBAGE 26

romesco sauce, Marcona almonds, herb salad



Desserts

RASPBERRY VACHERIN 15

raspberry, shiso (gf)

EXOTIC FRUIT 16

spiced sugar (gf)

HOMEMADE SORBET 4 each

mango passion, pineapple
raspberry, coco nib (gf)