



Vegan Tasting Menu

June 2018

Amuse Bouche

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Salad of Roasted Beetroot, Coconut Oil Cheese, Toasted Walnuts
Beetroot Puree, Pickled Beetroot & Horseradish Dressing

O'Leary Walker Organic Riesling, Clare Valley, Australia 2016

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Mushroom & Garam Masala Rice Pakora,
Himalayan Curry, Caraway Spiralled Courgette & Squash

Ten Mile Bridge Rosé, Setubal, Portugal 2016

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Homemade Vegan Haggis & Swede Pie,
Pea Puree, Proper Chips & Vegan Gravy

Montes Alpha, Merlot Reserve, Colchagua Valley, Chile 2015

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Homemade Strawberry Sorbet,
Fresh & Marinated Strawberries, Mint Crunch Crumb, Coconut & Almond Cream

Carte Or Muscat De Beaumes-De-Venise, France 2014

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Homemade Vegan Chocolate Cake,
Vanilla Ice Cream, Peanut Butter Popcorn, Chocolate Sauce

Cantine De Vita Marsala Superiore, Sicily, Italy