

N O R T H

B A R + K I T C H E N

VEGAN TASTING MENU

+ THREE COURSE

Braised swede, confit onions, torched shallots, spinach

Roast, pickled & smoked carrots, beetroot, cumin

Chickpea meringue, coconut sorbet

£28.50

Available Wednesday to Sunday - advance booking is required

+ FIVE COURSE

Veloute, avocado, pear

Faultline Sauvignon Blanc - Marlborough - New Zealand

Braised swede, confit onions, torched shallots, spinach

Unoaked Chardonnay - Berton Vineyards - Australia

Roast, pickled & smoked carrots, beetroot, cumin

Rosé - Chateau L'Aumerade - Provence - France

Spiced puy lentils, coriander, coconut

Nero D'Avola - Vitesse - Columba Bianca - Sicily

Chickpea meringue, coconut sorbet

Botrytis Semillon - Australia

£32.50

Including paired wines

£52.00

Available Wednesday to Friday evenings - advance booking is required