

N O R T H
B A R ♦ K I T C H E N

VEGAN TASTING MENU

Amuse bouche

Beetroot variation, almond cream mousse
Faultline Sauvignon Blanc - Marlborough - New Zealand

Glazed king oyster mushroom, micro coriander, miso broth
Zibbibo - Vitesse - Columba Bianca - Sicily

Confit butternut, butternut purée, kale, burnt onion
Les Boules Rouge - Pay's D'oc - France

Polenta terrine, aubergine purée, smoked tuille
Rioja Reserva - Ondarre - Spain

Chickpea meringue, blackberry gel, blackberry sorbet
Botrytis Semillon - Rivallana - Australia

£35.00

Including paired wines

£55.50

Available Wednesday to Friday evenings - advance booking is required