

N O R T H
B A R ♦ K I T C H E N

VEGAN VALENTINE'S MENU
14th - 16th February 2019

Amuse Bouche

Beetroot variations, almond mousse, almond bon bon
Faultline Sauvignon Blanc - Marlborough - New Zealand

Glazed tofu, chanterelle mushrooms, baby leeks
Rosé - Chateau L'Aumerade - Provence - France

Butternut squash open lasagne, spinach pesto
Unoaked Chardonnay - Berton Vineyards - Australia

Celeriac & white onion tart tatin, red pepper sauce
Winemakers Shiraz - Berton Vineyard - Australia

Chickpea meringue, blackberry sorbet, hazelnut tuille
Black Muscat - Elysium - Quady - USA

£45.00

£65.00

with paired wines

Advance booking is required