

# N O R T H

B A R  K I T C H E N

## VEGAN TASTING MENU

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### Amuse Bouche

#### Vegetable Garden

Variations of beetroot, baby carrots, onion

*Les Boules Blanc, France / North Gin Fizz*

#### Mushroom

Sautéed exotic mushrooms, coriander oil, mushroom tea

*Berton Unoaked Chardonnay, Australia / Atomic 42 - gin cocktail served with dehydrated orange*

#### Polenta

Polenta, carrot, puree, pickled, spinach

*Cuvee Marie Christine Chateau L'Aumerade, France / Pink Peppercorn Perfection Gin*

#### Pepper

Stuffed pepper, pepper veloute, puffed wild rice

*El Camino Malbec, Argentina / North Nordes - gin, lemon, mint*

#### Meringue

Chickpea meringue shards, mango jel, mango sorbet

*Nivole Moscato D'Asti, Italy / North42 - with ginger*

**£35.00**

**Either to be paired with:**

**Wines £55.00**

**Gins £59.50**

Available Wednesday to Saturday evenings

Advance booking is required

The tasting menu must be taken by the whole table