

## 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 purée & pickled, spinach  
Cuvee Marie Christine Chateau L'Aumerade, France / Pink Peppercorn Perfection Gin*

#### Pepper

*Stuffed pepper, pepper velouté, puffed wild rice  
El Camino Malbec, Argentina / North Nordes - gin, lemon, mint*

#### Meringue

*Chickpea meringue shards, mango gel, mango sorbet  
Nivole Moscato D'Asti, Italy / North42 - with ginger*

35.00

*Either to be paired with:*

Wine - 55.00

Gin - 59.50

*Advance booking is required. The tasting menu must be taken by the whole table.  
If you have any food allergies, please inform our serving staff.*