



DINING

RESTAURANT

Vegan Menu

HUMMUS

basil oil | flatbread

13

YELLOW ZUCCHINI

parsley | pangratatto | lemon

16

BABY CUCUMBER

chervil | herb oil | sourdough

16

FRIED ZUCCHINI FLOWERS (3)

harissa | chervil

17

BAKED JAP PUMPKIN

pistachio | pepita | bay leaf emulsion

25

ROASTED CAULIFLOWER

toum | pistachio | dukkah

27

CARAMELISED JERUSALEM ARTICHOKE

miso | oyster mushroom | shiso

25



Gluten-Free Menu

QUAIL

coriander | harissa | iceberg

7

SPICED LAMB RIBS

pickled green chilli | anchovy emulsion

13

HOT SMOKED TROUT

jerusalem artichoke | soured cream | oyster mushroom | shiso

18

ROASTED CAULIFLOWER

goat's curd | dukkah | bottarga (v*)

27

CARAMELISED JERUSALEM ARTICHOKE

soured cream | oyster mushroom | shiso (v*)

25

CRISPY LAMB SHOULDER

butternut tagine | harissa | raita

33

CHAR GRILLED FLANK

pomme anna | truffle beurre blanc | chives

32