



NATURE-INSPIRED

(VEGETARIAN AND VEGAN MENU)

£35 PP (MIN 2)

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chilli oil.

SHITAKE MUSROOMS URAMAKI (VG)

Caramelised red onion, and sweet potato.

MALAYSIAN VEGETABLE CURRY (VG)

Crispy corn cakes served with shredded mooli and a spicy green chili aioli.

ASPARAGUS TEMPURA (VG)

Crispy tempura asparagus with black garlic miso and a zesty lemon marmalade.

CRISPY CAULIFLOWER (V)

Tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

BAKED AUBERGINE & BEETROOT (V)

With cream cheese, Figs honey and nut dukkah

SWEET POTATO FRIES (V)

With loaded with katsu mayonnaise, crsipy onions and nori salt