

OUR VEGAN AUTUMN MENU

TO START

Persimmon, thyme, whipped pine nut
Sweet & sour fried shiitake mushrooms, five spice salt

FIRST

White soy braised daikon, lemon verbena pickle & green apple
Warm salad of vegetables from our garden, mulled wine pear & pea falafel

SECOND

Roasted cauliflower & pumpkin salad, quince dressing

MAIN COURSE

Served with Brussels sprouts & roasted potatoes with confit garlic
Black garlic & mushroom scroll, pumpkin purée & pickled mushroom salad

TO FINISH

Feijoa compote, candied walnut & sorbet