



Chef's Menu

£50 per person + £25 for optional wine pairing

* * *

Canapés upon arrival

Beetroot Ravioli

Cashew herb ricotta, tricolor carrots, balsamic figs and pumpkin seed oil

Vegetable Maki

Root rice, marinated shitake mushrooms, avocado, shiso leaf and shoyu

Shitake Dumplings

Wood ear mushrooms, Chinese cabbage, tofu, carrot and caramelized black vinegar

Pesto Au Poivre

Cashew cheese, sage pesto, pink peppercorns, tomato crisps, and white balsamic syrup

Swiss Chard Rolls

Laksa (spicy coconut noodle soup)

Rice noodles, coconut, chili, coriander, cherry tomato, mange tout, button mushrooms and lime zest

Chocolate Ganache Tart

Candied pecan crust, pear sorbet, spiced rum and pear compote, cocoa syrup

***All Menus are available with an optional wine or cocktail pairing.
Menu is subject to change based on availability of seasonal produce items.*