

# VEGETARIAN TASTING MENU

Our tasting menu is designed to be enjoyed by the entire table only.

6 Course Tasting Menu 105

Wine pairing

Mauaina “Discovery” 80  
Amataga “Initiation” 195

Oka  
Heritage Cucumber – Coconut - Shiso

Wild Girolle Mushroom  
Confit Egg Yolk – Brown Butter – Parsley

Smoked Aubergine  
Ewe’s Curd – Basil - Olive

Palusami  
Potato – Caramelised Onion – Roasted Coconut

L&P Sorbet  
Rasperry – Almond Crumble – Lemon Meringue

Hokey Pokey – a take on a Kiwi Treat  
Manjari Cremeux – Salted Toffee – Honeycomb Ice Cream

In order to reduce carbon emissions, we are serving unlimited still and sparkling filtered water for £ 3 per table.  
VAT is included. A discretionary service charge of 13.5% will be added to your bill.  
Please advise a member of staff if you have any food allergies.