

Vegan tasting menu

Confit Jerusalem artichokes

with cipollini onions, and parsley

Broccolini

with almonds, rapini and chickpea

Roasted cauliflower

with white raisin, celeriac and chicory

Beluga lentils

with pine mushrooms, salsify and black kale

Garnet plum sorbet

with beetroot, ginger and lemon

Feijoa

and passionfruit

OR

Strawberry

with black sesame, raspberry and shiso

Six course 110

Wine pairing 89



THE GANTRY

Please note discounts and vouchers will not be applicable on the tasting menu