

Vegetarian tasting menu

Asparagus

with buttermilk ricotta, garlic scape oil and puffed grains

Confit globe artichokes

with cipollini onions, parsley and mascarpone

Miso braised eggplant

with cashew gai lan and white soy

Roast king brown mushroom

with potato roesti, mustard and endive

Blood Orange sorbet

with sorrel and lemon

Chocolate

with dulce de leche, buckwheat and cocoa nibs

Six course 110

Wine pairing 89



THE GANTRY

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