



THE VEGAN

STARTERS

Green pea mint cold soup G

A chilled symphony of green peas and cucumber, crowned with delicate Indian papad crackers and a drizzle of coconut cream

Muhammara N

A rich tapestry of walnuts and grilled red bell pepper, fresh herbs, adorned with vibrant pomegranate jewels

Pink hummus SS N

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

Smoky aubergine dip N

A luscious dip crafted from smoked aubergine pulp, sumac, tahini, and crispy garlic onions

Caesar salad G

Baby sucrine lettuce, draped in a creamy vegan Caesar dressing, garnished with capers, charcoal brioche croutons, and jalapeño dressing

Watermelon & feta salad N

A harmonious medley of watermelon layers, dehydrated olives, pickled onion, oregano, vegan feta cheese, balsamic glaze, and pine seeds

Crudités

An assortment of vibrant, fresh vegetables

MAIN COURSE

Mandarin infused artichoke tajine

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes, and green peas

Fire-grilled farm vegetable tian

Selection of fire-grilled vegetables, in a tangy tomato sauce, drizzled with rich vegan pesto

Future farm local mushroom barley risotto G N

A creamy harmony of barley, mushroom, and asparagus, enriched with the nutty vegan parmesan cheese

Crushed potato

with olive oil and coriander

DESSERT

Apple tart tatin G N

An elegant baked apple tart, caramelized to perfection, served with a dollop of coconut cream

SS - Sesame Seeds G - Gluten N - Nuts