Vegetarian Sharing Menu

Brut, Wiston Estate Sussex, England NV 125ml

or

Yuzu Spicy Cazcabel Blanco, Akashi-Tai yuzushu, lime, chilli agave

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Wood-fired Flatbread za'atar brown butter (VG)

Smoky Baba Ganoush sticky aubergine, chilli crunch, Aleppo pepper (VG)

Buffalo Style Harissa Parsnips chive aioli, sage (VG)

Padrón Peppers persian lime salt (VG)

Labneh Balls persian pistachio, walnut chilli, caraway seed, extra virgin olive oil (V)

Smoked Miso Aubergine pomegranate, whipped tofu, crispy onions (VG)

Delica Pumpkin lemon labneh, black garlic honey, puffed wild rice, hazelnuts (V)

Falafel green goddess sauce, pickled cucumbers (V)

Baked Feta thyme, honey, sumac (V)

Skillet-Baked Potatoes herb cream, sheep's cheese (V/VGO)

Tenderstem Broccoli ginger harissa, buttered almonds (VG)

Smoked Chilli Harissa (VG) **Preserved Lemon Aioli** (V) **Green Herb Zhug** (VG)

Medjool Date & Tahini Brownie walnut caramel, vanilla ice cream (V)

Miso White Chocolate Rice Pudding cardamom crumb, saffron syrup (V)

Please note these menus are exclusively for our private dining room which seats up to 12 guests.
(VG) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.

EST. 2021

Burnt Orange

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