



plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough with greek olive oil, olivani, aged balsamic

15.0 (half)/18.0 (full)

starter

today's vegetable focused soup 17.0

served with warm bread & olivani lf

burrata 25.0

verjuice & brown butter vinaigrette, pickled grapes, grilled ciabatta v

warm sicilian olives 17.0

coriander, lemon, oregano g

goats cheese brûlée 26.0

figs, red onion confit, celeriac rémoulade g v

main

pumpkin & ricotta risotto 35.0

roasted pumpkin, toasted almonds g n v

leek ragu 34.0

roasted celeriac & cream, watercress g

black garlic & eggplant 35.0

truffled potato, wild mushrooms, pickled onion g

textures of parsnip 34.0

parsnip puree, roasted parsnip, crispy parsnip, cherry compote g

charred broccolini 34.0

roasted carrots, carrot puree, chimichurri g

additions

seasonal leafy greens, pickled onion,

balsamic dressing g n v 15.0

today's seasonally inspired vegetables lf v g 15.0

rustic fries, 50 ketchup g v df 10.0

dessert

selection of plant based petits fours 19.0

coffee

espresso coffees - short black & long black 5

espresso coffees 5.5

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

liqueur coffees 15.0

tea 5.0

english breakfast, earl grey, irish breakfast

infusions 5.5

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon decaf vanilla comoro

g - gluten free lf - local food (provincially sourced) n - contains nuts df - dairy free

for any other dietary restrictions please inform our friendly service team
as good food takes time please inform us of your time restraints