

3-COURSE FUNCTION MENU £45

STARTERS

forest floor calamari and açai-tree hearts ceviche

KAONG SEED (THE 'CALAMARI' OF THE FOREST) HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST,
SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD

wild snowbell acquerello risotto

12-MONTH AGED RISOTTO RICE COOKED WITH BRITISH WILD SNOWBELL AND SERVED VEGETARIAN PARMESAN CHEESE
PLANT-BASED VERSION AVAILABLE

MAINS

maitake and black truffle cassava beignet

SERVED WITH BROAD BEANS MOUSSELINE, ZUCCHINI

assado vegano

5 OF THE MOST NUTRITIOUS ROOTS IN THE PLANET, JOINED TOGETHER IN A DELICIOUS ROAST JOINT. SERVED WITH
CELERIAC MOUSSE, POMME FONDANT, COFFEE & RED WINE JUS

DESSERTS

chocolate and pitanga

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICECREAM

dulce de leche beignet

BEIGNET PASTRY, DULCE DE LECHE SEMIFREDDO SERVED WITH A WARM AÇAÍ SAUCE

The entire menu can be had vegan. Please let us know you want the vegan option.

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A 12,5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY.

We cannot guarantee total absence of allergens. Please inform a member of staff of any allergies