

Degustation – Vegan

\$95 pp.

With paired drinks \$50 pp.

Pickle: Beetroot, nashi pear, olive oil, negroni ‘pearls’.

Cauliflower Cous Cous: Zucchini flower, king brown mushroom, pumpkin, eschalot.

Lentil Salad: Green lentils, Coral lettuce, cucumber, green mango, radish, coriander, pomegranate, sweet chilli.

Falafel: Tahina, sumac, pomegranate.

Broccolini : Smoked carrot, fennel, apple, onion petals, button mushrooms.

Black Pearl Barley: carrot, oyster mushrooms, pine nuts, beetroot.

Granita: Cucumber, elderflower.

Strawberry & Champagne: Strawberries, raspberries, pistachio, cacao, sorbet.



The

OWL House

Summer 2017/18