## Vegetarian

### Bombay chaat, tamarind & green mango
Tiny house baked puri bread with a green mango salsa, tamarind & natural yogurt

### Cherry tomato tatin
Slow roasted cherry tomatoes with caramelised shallots, fresh rosemary & baby basil cress on a thin puff pastry base

### Crispy chickpea fritter & baba ganoush
A crisp chickpea fritter with a smoky aubergine puree & a crisp of beetroot

### Wild mushroom & gorgonzola arancini
Wild mushroom & gorgonzola risotto ball sprinkled with panko crumbs

### Goats cheese, roasted pear & truffled honey
Ash goats cheese on a disc of brioche with truffled honey, roasted pear & shiso cress

### Beetroot roesti with wild mushrooms & sour cream
Beetroot & potato roesti topped with a fricassee of wild mushrooms & a sour cream cheese

## Fish

### Lobster, melon & palm hearts
Butter poached lobster coated in finely chopped chives on a skewer with palm heart, honeydew melon & a champagne butter dip

### Mirin cured salmon “lollipop” & yuzu tempura crisps
Mirin cured salmon & pickled cucumber rolled around a bamboo brochette & topped with pureed avocado & tempura yuzu puffs

### Smoked haddock, leek fondue & crisp potato
Flakes of smoked haddock on a crisped potato base with creamy baby leek fondue

### Kedgeree cake, quails egg & caviar
Smoked haddock kedgeree cake with green asparagus, quails egg & a touch of caviar

### Tuna tataki & crisp gyoza “sandwich”
Sesame crusted tuna tataki with kimchi apple puree & red amaranth sandwiched together between gyoza crisps