

# *This is My Garden*

Cuisine: Vegetarian / Vegan / Fusion

From £55 pp

Wine pairing available from £28 pp

## *Starter*

**Beetroot Carpaccio** | Dressed Chicory | Rocket | Maple Balsamic Reduction | Black Pepper Croute (Ve)  
**Focaccia** | Heritage Cherry Tomatoes | Roscoff Onions | Garden Basil & Sunflower Seed Pesto (V Or Ve)  
**Pan Seared Butternut Squash Gyozas** | Sesame | Chilli, Soy & Peanut Dressing (Ve)  
**Butternut Squash Bisque** | Garlic Croute | Pesto | Focaccia (V Or Ve)  
**Winter No Sausage Roll** | Onion, Apple, Sage & Cranberry | Sriracha Emulsion (V Or Ve)

## *Main*

**Parmigiana Di Melanzane** | Baked Aubergine | Parmesan | Campania Tomato | Garden Basil | Pangrattato | Seasonal Vegetables (Ve Or V)  
**Crispy Katsu Tofu** | Japanese Curry | Seasonal Greens | Fragrant Steamed Rice (V Or Ve)  
**Wild Mushroom Gnocchi** | Baby Spinach | Stilton & Tarragon Alfredo | Basil & Pistachio Pesto | Pangrattato | Truffle Oil (V)  
**Milanese Risotto** | Saffron Cream | Sautéed Tarragon Wild Mushrooms | Pecorino | Sun-Dried Tomato Pesto (V Or Ve)  
**Red Lentil & Barley Chou Farci** | Roasted Garlic & Herb Potatoes | Honey Glazed Carrot | Buttered Seasonal Greens | Red Wine & Sage Gravy (V)

## *Side*

Fries | Truffle | Chives | Pecorino (V)  
Truffled Sautéed Potatoes (Ve)  
Tuscan White Bean Salad (Ve)  
Authentic Homemade Kimchee (Ve)  
Asian Slaw | Mooli | Pickled Carrots | Edamame | Coriander | Chillies (Ve)  
Braised Red Cabbage | Red Wine | Cranberries | Orange | Cinnamon (Ve)

## *Dessert*

**Chocolate & Hazelnut Bread & Butter Pudding** | Tea Soaked Raisins | Poached Mandarin | Crème Anglaise (V)  
**Blueberry Marbled Panna Cotta** | Blueberry Compote | Blueberry Curd | Caramelised White Chocolate Crumb (V)  
**Lime, Basil & Ginger Crème Brûlée** | Lemon Shortbread (V)  
**Thai Black Sticky Rice Pudding** | Lime & Mango Compote | Boba Pearls | Toasted Coconut Flakes (Ve)  
**Sticky Toffee Pudding** | Salted Caramel Sauce | Vanilla Ice Cream (V)