

# **Vanilla Black Valentine's Day Vegan Menu 2018**

**Glass of Laurent Perrier Champagne on arrival**

Warm Breads and Extra Virgin Kalamata Olive Oil

Pre-Starter

## **Starters**

**Sweet Potato and Puy Lentil 'Dhal'**

Curry Oil and Crispy Lentils

**Baby Fennel, Creamed Lemon and Toast**

Fennel Purée and Ice, Basil and Lime

**Cucumber, Sticky Rice and Ginger Purée**

Pickled Cucumber Ketchup and Seaweed

## **Mains**

**Smoked Soft 'Cheese' and Fried Gram Flour**

Black Sesame, Peppercorn Crisp and Radish

**Fried Shiitake, Pine Nut Purée and Pickled Enoki**

Marsala, Crispy Cous Cous and Pine Salt

**Malted Barley, Potato Cake and Greens**

Parsley and Vinegar

## **Desserts**

**Coconut Sorbet, Toasted Rice Mousse and Coffee**

Coconut Crumble and Coffee Sponge

**Banana Ice Cream, Vanilla 'Cream' and Toffee**

Banana Biscuit and Whipped Toffee

**Liquorice Panna Cotta, Bergamot Curd and Coriander**

Fennel Pollen and Liquorice Stick

£56.50 per person

An optional service charge of 12.5% will be added to your bill which is received by all waiting staff.

To complete a reservation you will be asked for credit card details and all cancellations require 24 hours' notice.

We regret that failure to give the required notice will result in a £20 charge per person.

All tables sitting at 6pm, 6.30pm and 7pm are required to be returned after two hours.

Food allergies and intolerances – please inform us when making your reservation.