



AMALFI BLACK

7 COURSE VEGAN TASTING MENU

Crispy polenta chips and pesto dip

Roasted red pepper and tomato soup

Asparagus toasted almonds with gremolata



Veuve Cliquot Champagne & Cucumber granita

Roasted aubergine, curried yoghurt, lime and pomegranate

Cauliflower Tagine



Mandarin sorbet

Apple and blackcurrant strudel

Truffle with Mozart dark chocolate cup

Espresso Martini

£95 per person

VE – Vegan, VEA – Vegan Option Available, GF – Gluten Free, GFA – Gluten Free Available
If you are concerned about food allergies please ask us for assistance.
Prices include VAT. Optional 10% service charge will be added to your bill.