



Wednesday 9th - Saturday 12th January, 6–10pm

Marinated olives **2.5**

White miso and chive arancini, caramelised shiitake
ketchup (4 pieces) **7**

Grilled artichoke hearts, pickled garlic aioli **6**

Crispy teriyaki broccoli, dehydrated spring onion powder **7.5**

Beetroot salad, smoked almond yoghurt, za'tar croutons **6.5**

Cantonese style turnip cake, black beans preserved in chilli oil **5**

Leblebi - North African chickpea dal, tomato and fermented
chilli salsa, grilled sourdough bread **7**

Toasted sourdough, olive oil, sea salt **1**

Wild mushrooms, Jerusalem artichoke and sauvignon blanc
puree on grilled sourdough bread **10**

Cauliflower 5 ways - pickled romanesco cauliflower, roasted
baby cauliflower, crispy cauliflower leaves, cauliflower crisps,
roasted cauliflower heart puree **10**

Shiitake and spring onion wontons with Omni master stock **10**

Tofu tacos (3) - grilled tofu marinated in miso reduction for
24 hours, 5 spice cactus paddle, pickled onions, red
cabbage 'slaw **12**

Chocolate brownie, kaffir & coconut sorbet, miso caramel **5.5**

A 12.5% discretionary service charge will be added to your bill.
If you require any details on allergens within our dishes please ask one of the team