

THE
BATHERS'
PAVILION

VEGETARIAN MENU

Heirloom beetroot with salted honeycomb
buttermilk and olive

Fregola with chestnut
black garlic, seaweed sauce

Pumpkin and goat cheese cannelloni with hazelnut
confit cherry tomato, dill and caper wafer

Mushroom consommé with vegetable tortellini
dried enoki

Organic quinoa with golf ball carrots
yuzu tofu and chives

Potato gratin with miso butter, seasonal mushrooms
smoked onion purée and pine nut crumble