



MISSION

RESTAURANT

Vegan Menu

Note: This is a sample menu and
subject to change

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

Toasted Ciabatta, Pumpkin Seed Sour Cream, Dukkah	5pp
Telegraph Hill Olives and Maud & Harry's Spiced Walnuts	12

ENTREE

Celeriac & Truffle Soup, Pickled Mushroom, Crouton	21
Salt & Pepper Tofu, Cashew Nut & Pear Salad, Harissa & Citrus Dressing	24
Potato Hash, Peanut Sauce, Sweet & Sour Cauliflower, Kimchi	25

MAIN

Beer Battered Artichoke, Agria Fries, Seasonal Salad, Tartare	32
Lentil & Wild Mushroom Bourguignon, Mash Potato, Ciabatta	39
Stuffed Portobello Mushroom, Broad Bean & Parsnip Fricassée, Spiced Spinach	39
Coconut, Pea & Herb Risotto, Romesco, Almond Crumb Tofu, Braised Fennel	38

DESSERT

House Made Trio of Sorbet	18
Coconut & Saffron Sago Pudding, Lemongrass & Lime Sorbet	19
Apple Crumble, Granny Smith Sorbet, Warmed "Cream"	19

- + VEUVE CLICQUOT NV - *Champagne*
- + GAIA PROJECT SAUVIGNON BLANC - *Marlborough*
- + GAIA PROJECT PINOT GRIS - *Marlborough*
- + GAIA PROJECT ROSÉ
- + GAIA PROJECT MERLOT