

Vegetarian/Vegan

Head Chef, Scott Paton



BEETROOT
cream cheese,
pink pepper

POTATO
truffle,
allium

SQUASH
oats,
sage

CHOCOLATE
Nicolas Berger,
pistachio

FOUR COURSES
£13⁰⁰ PP

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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