

GRELLE

B I R M I N G H A M

Blackout Dinner – Vegan Menu

Chapter I

Vol au vent

Wild mushroom, Beetroot Tartlets

Chapter II

Ratatouille

Spiced tomato fondue, basil, sourdough

Chapter III

Gnocchi

Vadouvan spice, miso carrot, black cabbage, celeriac velouté

Pre-Dessert

Champagne framboise

Dessert

Pomme et Figue

Apple mousse, spiced fig and apple compote, vanilla meringue, fig sorbet

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day.

12.5% service charge will be added to your bill