

# sixty:2

## Starters

Wild mushroom pâté on walnut sourdough from *Fabrique* bakery, Hoxton, with caramelised red onion and a truffled balsamic drizzle 6.5

Spicy tempura cauliflower on a bed of green leaves with a sesame and pomegranate molasses dressing 6

Arancini filled with wild mushrooms and rolled in crispy polenta, served with rocket and a creamy balsamic dip 6.5

## Mains

Pumpkin, beetroot and carrot rosti on truffled fava bean purée, with caramelised leeks, sautéed mushrooms and toasted pumpkin seeds 13

Sesame-cruste Middle Eastern-spiced potato and aubergine croquettes with crispy chickpeas, creamy baked spinach, and a yoghurt, tahini and harissa sauce 12.5

Maple-smoked cauliflower gnocchi with a cavolo nero and sweet pear sauce and toasted pumpkin seeds 12

## Sides

Truffled polenta chips 4

Garlicky seasonal greens 2.5

Crispy harissa chickpeas 3

## Puddings

Blackberry and coconut crème brûlée with *Ape Snacks* Pepper & Spice coconut curls 5.5

Cardamom sponge with seasonal fruit coulis and vanilla custard 5

Chocolate and coconut tart with fresh fruit 6.5