

# PLANT-BASED TASTING MENU

WINE PAIRING £55

## SNACKS

*Chef's selection*

## MOTHER

*celeriac, apple, dates  
add truffle £10 supp*

## COURGETTE

*basil, olive*

## POTATO

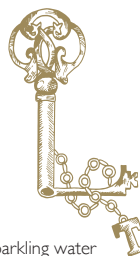
*wild nettle, morels*

## SPICED AUBERGINE

*onion fritter, pickle*

## DESSERT

*chocolate tofu, berries*



Bedrooms and suites upstairs starting at £250 per night.  
We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water  
at £2.50pp. If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill, all prices are inclusive of VAT.

*by Adam Handling*