



7 COURSE PLANT-BASED TASTING MENU £82

Marinated Tender Stem (GF)

Taggiasche olives • broccoli • pistou • almonds

Green Asparagus (GF)

cured egg yolk • parmesan crisp

Cooked & Raw Spring Vegetables (GF)

lentil caviar • aioli • crushed herbs

Celeriac Tatin (GF)

buckwheat crumble • wild nettles • pickled rhubarb

White Asparagus

Maltaise sauce • tropea onion • focaccia

Fennel & Green Apple Sorbet (GF)

fermented honey • raspberry • yoghurt crisp

Exotic Vacherin (GF)

tapioca pearls • coconut & kiwi • mango sorbet

Wine pairing £80

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives. A discretionary 12.5% service charge is added to all food and beverage charges.