



## 4 COURSE PLANT BASED TASTING MENU £52

### Marinated Tender Stem (GF)

Taggiasche olives • broccoli • pistou • almonds

---

### Cooked & Raw Spring Vegetables (GF)

lentil caviar • aioli • crushed herbs

---

### White Asparagus (VE)

Maltaise sauce • tropea onion • focaccia

---

### Exotic Vacherin (GF)

tapioca pearls • coconut & kiwi • mango sorbet

---

Wine pairing £50

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.