



## VEGETARIAN TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team  
Using dishes following inspiration  
from the freshest most exciting seasonal ingredients*

Goat Cheese Scone & Cornish Clotted Cream

British Green Asparagus, Smoked Egg Yolk,  
Parmesan Foam & Puffed Buckwheat

Burnt Grelot Onion, Smoked Ricotta,  
Fresh Peas Strawberries & Lovage Oil

Nettle Gnocchi, Wild Garlic & Hazelnut Pesto,  
Broad Beans & Lemon Condiment

Coconut Panna Cotta, Buckwheat Crumble, Mango & Chilli Sorbet

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £70

*Must be ordered by the Entire Table - Vegetarian Menu available*

ADD WINE PAIRING - £60

*Five glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of  
the wine World's small, artisanal & eco-friendly producer*