

VEGETARIAN TASTING MENU

Our tasting menu is designed to be enjoyed by the entire table.

6 course tasting menu	72
Wine pairing	62

Compressed Celeriac

Agen Prunes - Pistachio Crumb - Watercress Emulsion

Assyrtiko - Wild Ferment - Gaia Wines - Santorini, Greece 2019

Lentil Ragout

Roasted Carrot - Pickled Celery - Sea Purslane

Chenin Blanc - Weathered Hands - Dewaldt Heyns - Swartland, South Africa 2017

Sorpresine

Burnt Flour Pasta - Delica Pumpkin - Mere Ricotta - Marmite Emulsion

Sumoll - Fera Ferotge - Can Descregut - Penedes, Spain 2017

Chestnut

Chestnut Puff - Caramelised Root Vegetables - Spinach - Parsnip Mousse

Valtellina Superiore - Sassela - Belgera - Lombardy, Italy 2007

Cheese

Whipped Goats Cheese - Quince Jelly - Walnuts - Sourdough

10 years old Bual - Blandy's - Madeira, Portugal

Dark Chocolate

Mousse - Pear Compote - Poire William - Vanilla Anglaise - Smoked Sea Salt

Noble Sauvignon Blanc & Riesling - Finale - Pegasus Bay - Canterbury, New Zealand 2017

VAT is included. A discretionary service charge of 12.5% will be added to your bill.

Please advise a member of staff if you have any food allergies.