

VEGETARIAN TASTING MENU

5 COURSES £75
5 COURSES WITH WINE PAIRING £110

Pea velouté with mint oil, and a dill and mascarpone choux bun

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Burrata with pink peppercorn, grapefruit syrup, sourdough
and dill seed crumb and curly endive

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Spinach and ricotta ravioli with roasted garlic and
truffle cream and caper berries

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Vegan flank steak with watercress mayonnaise,
sautéed spinach, roasted garlic rosti and shaved truffle

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Lemon and olive oil cake with compressed strawberries,
limoncello and lemon thyme cream

(N) Contains nuts (DF) Dairy free

For those with specific allergens that would like to know more about the dishes
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to your bill.