

VEGETARIAN TASTING MENU

BRAISED FENNEL

Granny smith, quinoa

WHITE CABBAGE

Seaweed, Beurre blanc

ROASTED LEEK

Celeriac, sauce Vichyssoise

CONFIT AUBERGINE

Bell pepper, smoked tomato broth

CHEESE SELECTION

£15 supplement

RHUBARB AND LEMONGRASS

Tapioca

GARIGUETTE STRAWBERRY

Yoghurt foam, strawberry sorbet, honey tuile

6 courses £78 Wine pairing £55 or Premium £80

Some dishes may contain allergens.

If you have an allergy, please inform a member of the team prior to ordering A 12.5% discretionary service charge will be added to your bill.

All prices are inclusive VAT.

Adults need around 2000 kcal a day.