



## Vegetarian Tasting Menu

*£49 per person*

*This menu is designed for the enjoyment of all guests at the table.*

Beetroot and turnip, Montenebro, granny smith apple, parsley  
snow

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Sunchoke textures, ricotta, black quinoa, watercress, walnuts

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Wild mushroom and winter truffle risotto, chestnuts curly kale

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Artichoke Barigoule, lemon gnocchi, Clava brie, buttermilk

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Valrhona Chocolate Cremeux, confit kumquats, orange sorbet  
cocoa-nib tuille, ginger

*Please advise your waiting staff of any dietary or allergen requirements*

Head Chef: Michal Mozdzen