



Vegetarian Tasting Menu

£49 per person

Ricotta and Mushroom open Ravioli, Smoked Aubergine puree, Lemon Gel, Salsa verde

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Heritage Tomatoes, Kalamata Olive soil, Goat Cheese Ice Cream, Nasturtium

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Sweet Corn and Peas Fricassee, Saffron Gnocchi, mature comte

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Potato and Truffle espuma, Smoked Leeks, sauce vierge

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Selection of pasteurised and unpasteurised cheeses (£7.50 supplement)

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Valrhona Chocolate Marquise, raspberries, pistachios

Head Chef: Michal Mozdzen