VEGETARIAN TASTING MENU

5 COURSES £75
5 COURSES WITH WINE PAIRING £110

Roasted carrot soup with goat's curd,
puffed buckwheat, onion seed, and curry oil

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Roasted leeks with parsley oil, roasted cobnuts,
and smoked ricotta

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Butternut and sage ravioli with sage and pumpkin seed dressing

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Beetroot tart with smoked yoghurt, pickled candy beetroot,
and a pomegranate, dill, and lemon verbena dressing

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Pineapple soufflé with roasted pineapple,
tarragon compote, and crème fraîche ice 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.