

VEGETARIAN TASTING MENU

5 COURSES £75

5 COURSES WITH WINE PAIRING £110

5 COURSES WITH COCKTAIL PAIRING £124

Pea soup with asparagus salad, and feta

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Heritage potato salad with garlic espuma, chive oil,
and crispy potato

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Garlic and artichoke ravioli, herb emulsion, and artichoke crisps

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Heritage carrot tart with goats curd, pickled carrot, ginger,
and maple dressing

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Blackcurrant soufflé with mascarpone sorbet, lemon thyme,
and oat crumb

(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.