



Vegetarian Tasting Menu

Cream of white onion, truffle crème fraiche
Fernando de Castilla Manzanilla, Jerez

Crotin of White Lake goats' cheese, blood orange caviar, pickled beetroot, chicory, walnut mayonnaise
Andre Scherer Pinot Blanc, Alsace

Jerusalem artichoke & truffle risotto, tarragon crème fraiche, watercress, parmesan tuille
Viognier de Pennautier, Carcassonne

Salad of baby turnips, pickled baby beets, crispy quail egg, hazel nuts, turnip carpaccio
Raimat Chardonnay, Catalunya

Brioche crusted polenta & corn cakes, quinoa, purple sprouting broccoli, pomegranate seeds
Artesa Organic, Rioja

Chilled spiced pineapple soup, coconut sorbet
Moscato Passito, Piedmonte

Rhubarb parfait, granny smith sorbet, crème anglaise, cinnamon crumble
Paul Cluver Riesling, South Africa

Vegetarian Tasting Menu £42 Accompanying wines £35

Tasting menus are prepared for the entire table and are per person

Tasting menus may be unavailable after 9.00pm Sunday to Thursdays

A discretionary 12 per cent service charge will be added to your bill