

7 COURSE VEGETARIAN MENU

Gem

Bread & broth

Golden turnip shavings with borage flower honey, pine & marigold

Kohlrabi shavings with pear, yuzu & shiso

Nest egg

Grilled maitake mushroom, white miso & kale

Toasted artichokes with savoury granola, lemon thyme & pickled mushrooms

Selection of cheeses from the trolley, seasonal rye loaf & chutney
(Optional extra course £18 supplement)

Black lime sherbet

Dark chocolate & sour cream

or

Shards of Comice du Doyenne pears, chilled juice & hung yoghurt

Fallen fruit

White miso fudge

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140