

## 8 COURSE VEGETARIAN MENU

Gem

Bread & broth

Celeriac with chervil, angelica seed & ripe avocado

Kohlrabi shavings with pear, yuzu & shiso

Nest egg

Tender swede with warm hay buttermilk & black truffle  
*(White truffle: £30 supplement)*

Grilled maitake mushroom, white miso & kale

Globe artichoke with mushroom shavings, lemon thyme & nasturtium flower

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

Lime sherbet with prickly ash

Dark chocolate & sour cream

or

Fig Leaf

Caline plum tartlet

Aerated chocolate with orange confit

*Wine pairing: Classic 105, Iconic 280 & Hedonistic 545*