

## 5 COURSE VEGETARIAN MENU

Gem

Bread & broth

Golden turnip shavings with borage flower honey, pine & marigold

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)*

Dark chocolate & sour cream

or

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

Fallen fruit

White miso fudge

*Wine pairing: Classic 90, Iconic 245 & Hedonistic 475*