

5 COURSE VEGETARIAN MENU

Gem

Bread & broth

Ripe tomato with stracciatella, basil & black olive

Nest egg

Tender swede with warm hay buttermilk & black truffle

(White truffle: £30 supplement)

Globe artichoke with mushroom shavings, lemon thyme & nasturtium flower

Selection of cheeses from the trolley, seasonal rye loaf & chutney

(Optional extra course £18 supplement)

Coconut

or

Fig Leaf

Caline plum tartlet

Aerated chocolate with orange confit

Wine pairing: Classic 80, Iconic 210 & Hedonistic 415

110