

## 7 COURSE VEGETARIAN MENU

Gem  
Bread & broth

Jicama with green mole, cucumber & yuzu

Pea tartlet with fragrant herbs & elderflower vinegar

Nest egg

Grilled sparassis, spring vegetables & lemon thyme

Baby aubergine with tonburi, pine nut & sesame

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

Lychee sherbet with celery leaf & Damascus rose

Pistachio, avocado & sorrel

Ripe strawberry  
Cherry blossom macaroon

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

160