

VEGETARIAN TASTING MENU

Gem Bread & broth Root & leaf

Isle of Wight tomatoes, goat's curd, basil & summer berries

Celeriac, coddled egg & maitake cooked over juniper

Papillote of baked white beetroot, figs, coconut milk & marigold

Barbecued courgettes, fresh peach, ricotta & pickled roses

Selection of cheeses from the trolley, seasonal fruit loaf & chutney Optional extra course 24 supplement

Sun-sweet melon & rose

Staircase

Canelé cooked in beeswax Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295

165

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised. A discretionary service charge of 15% will be added to your final bill.