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VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Candy beetroot tartare, fresh figs with a green apple & fig leaf sauce

Celeriac, coddled egg & maitake cooked over juniper

Crushed turnip, mustard fruit purée, pine nuts & ripe pear

Chargrilled courgettes, fresh peach, ricotta & pickled roses

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

Verjus & maple sherbet

Staircase

Canelé cooked in beeswax
Pebble

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