
SAMPLE - CHEF'S TASTING VEGAN MENU

£65

This menu is for the enjoyment of the entire table

Amuse Bouche

Heirloom tomato & peach salad, marjoram, barel
aged balsamic

Stuffed courgette flowers citrus risotto, agrume
tartare, lemon thyme

British sweet corn ragout, organic polenta foam,
garlic & truffle bread

Handmade orecchiete pasta, cornish seaweed
and marsh samphire

British strawberry & tomato gazpacho, fresh
basil, strawberry sorbet

Tea or Coffee & petit fours

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.