

Vegetarian & Vegan Menu

3 Course £95

STARTERS

Celeriac cooked in walnut oil, celery marmalade, pickled walnut,
Granny smith apple, Yorkshire yoghurt

Braised Lincolnshire broccoli stem, toasted nori,
preserved lemon & hazelnut

Baked Roscoff onion, Highmoor cheese, sourdough, "French onion soup",
black truffle juice

MAINS

Aged Acquerello rice, Teardrop peas, braised morels, wild garlic

Arlington white egg yolk raviolo, baked potato velouté, preserved Perigord truffle

Selection of British Isles cheeses
£10/20 Supplement

DESSERTS

Manjari 64% chocolate, espresso meringue, Mascarpone ice cream, Amaretto

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Gariguette strawberries, 70% dark chocolate & tofu, vanilla & rice milk ice cream

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill.
For information relating to allergens within our food, please request to view our allergen matrix