

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

“Cacio e Pepe” Arlington white egg yolk raviolo, Provençal asparagus, 36-month aged
parmesan

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

Gariguettes 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