

VEGETARIAN TASTING MENU

*A 5-Courses Tasting Menu Lovingly Created By Gregory Marchand & The Team
Using Dishes Following Inspiration From
The Freshest Most Exciting Seasonal Ingredients*

A Nibble to Start

Watermelon Gazpacho, Feta,
Peach & Basil

Keens Cheddar Agnolotti, Heirloom Tomatoes, Tomato
Consommé & Basil

Sweetcorn, Black Garlic,
Smoked Yoghurt & Aubergine

Amarena Cherry & Stilton

Figs,
Jasmine & Fig Leaf Ice Cream

TASTING MENU - £60

To be taken by Entire Table

ADD WINE PAIRING - £50

*Four glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of the
wine World's small, artisanal & eco-friendly producer*