



## SAMPLE 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

Brussel Sprouts Tempura,  
Pickled Cauliflower, & Colman's Dressing

Goat's Curd & Broccoli Agnolotti,  
Tamarind, Kalamata Olive & Almond

Jerusalem Artichokes,  
Quince, Chanterelles, Tardivo & Sorrel

Strawberry Millefeuille

Banoffee,  
Nutmeg, Caramelized Pecan

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*