



## 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

Smoked Ricotta,  
Roasted Plum, Chive Sabayon & Toasted Brioche

Delicia Pumpkin & Ricotta Tortellini,  
Amaretti, Sage & Smoked Egg Yolk

Polenta, Fresh Corn,  
Baba Ganoush, Smoked Yoghurt & Cucumber

Citrus Pavlova & Almond Sorbet

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*