



VEGETARIAN TASTING MENU

Our 5-course Tasting Menu, lovingly created by Gregory Marchand & The Team using dishes following inspiration from the freshest & most exciting seasonal ingredients

Goat's Cheese Scone & Cornish Clotted Cream

Heritage Tomato Panzanella, Cherries, Pickled Shallots & Basil

Aubergines, Spring Onion and Fresh Herb Salad & Allium Sauce

Goat's Curd Agnolotti, Sweet Harissa, Courgette & Kalamata Olive Crumble

Almond Rice Pudding, Jasmine Ice Cream & Raspberries

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £70

Must be ordered by the Entire Table

ADD WINE PAIRING - £60

Four glasses of 100 ml, carefully selected by our Sommelier Team to highlight the best of the wine world's small, artisanal & eco-friendly producers