



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*

A Nibble to Start

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Heritage Tomato Panzanella, Redcurrants, Pickled Shallots & Basil

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Aubergines, Spring Onion and Fresh Herb Salad & Chive Dressing

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

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Coconut Panna Cotta, Buckwheat Crumble, Mango & Chilli Sorbet

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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*