



SAMPLE 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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Courgette, Coco Beans, Nasturtium Oil & Vadouvan

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Smoked Ricotta and Cèpes Ravioli, Autumn Truffle,
Black Garlic & Coffee

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Pear and Ricotta Mousse, Mulled Wine & Chestnut Ice Cream

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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*