



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

Roasted Celeriac,
Trompette Mushrooms, Quince & Radicchio

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*