VEGETARIAN TASTING MENU

5 COURSES | 75
5 COURSES WITH WINE PAIRING | 110
5 COURSES WITH COCKTAIL PAIRING | 124

Tomato gazpacho with goat's curd,
torched tomatoes and crispy seeds

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Roasted aubergine with whipped feta, radish, cumin dukkah,
crispy shallots, and tempura courgette petals

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Pea and mint ravioli with pea velouté, ricotta,
lovage, and pea salsa

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Asparagus and edamame tart with preserved lemon and
yuzu gel, shiso, and sweet pickled radish

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Mille-feuille with hazelnut crémeux, crystallised cocoa nib,
and smoked vanilla crème diplomate (N)

(N) Contains nuts (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to your bill.