



VEGETARIAN TASTING MENU

We are delighted to be able to offer the tasting menu below.

In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Roasted beetroot ravioli, tomato carpaccio,
goats curd, basil and olive

Warm sweet potato latkes, spiked apple compote,
spring leaves

Fig caponata, crisp polenta, scallions
and toasted pine nuts

Doughnut, poached rhubarb, stem ginger ice cream

Cheese board, relish, nuts and savoury biscuits

£55.00

NB Dishes cannot be swapped between menus

WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.



Chef's Table

VEGAN TASTING MENU

We are delighted to be able to offer the tasting menu below.

In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Tomato carpaccio, crispy tofu, almond ricotta,
basil and pine nut dressing

Warm sweet potato latkes, spiked apple compote,
spring leaves

Fig caponata, crisp polenta, scallions
and toasted pine nuts

Toffee apple tart, apple cider sorbet

Vegan cheese , sweet chilli fig relish, savoury biscuits

£55.00

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