

The CHEF'S TABLE

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.

Velouté, celeriac and pear, smoked tofu and yeast foam

Roasted shallot, tart, golden raisin and olive,
warm beetroot hummus

Farinata, caramelised squash, mushroom beignet,
warm tarragon vinaigrette

Torte, chocolate brownie, crisp caramel wafer, mirror glaze

Cashel Blue, set custard, crumbled Montgomery,
walnut bread and biscuits

£59.95

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.

A discretionary 12.5% service charge will be added to your bill,
this will be equally split between the whole team.

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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.

Velouté, celeriac and pear, smoked tofu and yeast foam

Roasted shallot, tart, golden raisin and olive,
warm beetroot hummus

Agnolotti, fava bean, flat leaf parsley, aglio e olio sauce

Pavlova, warm preserved clementines,
Grand Marnier custard cream

Set black truffle custard, cashew herb crumb,
walnut bread and biscuits

£59.95

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