

# *The* CHEF'S TABLE

## VEGETARIAN & VEGAN TASTING MENU

(Please let your server know if you are vegetarian or vegan when ordering)

**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.**

Soup, arancini, wood mushrooms velouté, tarragon

Humitas, charred chard wrapped, truffle cheese,  
toasted pine nuts, capers

Eggplant, Milanese, salt roast sugar loaf cabbage, kale,  
halva and raisin (extra course)

Gnocchi, smoked, roasted cauliflower, sesame coated,  
spinach cream, burnt lemon and Antica vermouth

Lemon soup, fruit salad

Black Forest, meringue, Alaska

Artisan cheese, savoury biscuits, fig chutney (extra course)

**5 Course £61.00**

**7 Course £76.00**

**(7 courses available lunch time and after 7.45pm)**

### **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.