

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

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

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

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

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Lemon soup, fruit salad

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Black Forest, meringue, Alaska

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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.