

4 Course Vegetarian & Vegan Menu

110

Afternoon Tea

Salt baked Pembrokeshire beetroot, Roasted fennel seed dressing, Seirass cheese

Braised Lincolnshire broccoli stem, toasted nori,
Preserved lemon & hazelnut

Baked Roscoff onion, Highmoor cheese, sourdough, "French onion soup",
Black truffle juice

Aged Acquerello rice, roasted Jerusalem artichoke, cep & chanterelles,
Salt baked celeriac

Selection of British Isles cheese
20.00 supplement

Manjari 64% chocolate, Miyagawa citrus, cold brew coffee ice cream

or

Japanese citrus parfait, yoghurt sorbet with citrus sauce

or

70% vegan tofu ganache, mango & bergamot, raspberry sorbet

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill

For information relating to allergens within our food, please request to view our allergen matrix