

November VEGETARIAN TASTING MENU

Smoked Silken Tofu
ALMOND MILK & WATERCRESS

JERUSALEM ARTICHOKE
smoked EGG YOLK, WALNUT & PEPPER *condiment*

Organic Aubergine
GREEN TOMATO & ST NECTAIRE

Glazed Ceps
VIOLET ARTICHOKE & New Zealand SPINACH

ARROZ BRUT
Caerphilly CHEESE & CRYSTAL MALT

DUCK EGG
SALSIFY, CHESNUT & TRUFFLE *vinagrette*

Grilled Habanero Granita
sorbet & SHEEP'S MILK *yoghurt*

Warm Potato Mousse
CARAMEL *ice cream* & Autumn TRUFFLE
(Add White Truffle for £30)

MENU - £225

WINE PAIRING - £175