

*March*

VEGETARIAN TASTING MENU

*Smoked Silken Tofu*

ALMOND MILK & WATERCRESS

JERUSALEM ARTICHOKE

*smoked* EGG YOLK, LEMONGRASS & GINGER

*Organic* AUBERGINE

GREEN TOMATO & ST NECTAIRE

VIOLET ARTICHOKE

TROMPETTE, HAZELNUT & *wild* GARLIC

ARROZ BRUT

Caerphilly CHEESE & CRYSTAL MALT

*Confit* HEN'S EGG

CEP & PARMESAN

*Wild* FENNEL *Granita*

BLOOD ORANGE & SHEEP'S milk *yoghurt*

*Forced* Yorkshire RHUBARB

OATS & WHISKY

MENU - £225

WINE PAIRING - £175

Please notify your waiter if you have any allergies  
A discretionary 15% service charge will be added to your bill