

December VEGETARIAN TASTING MENU

Smoked Silken Tofu
ALMOND MILK & WATERCRESS

Organic Aubergine
GREEN TOMATO & ST NECTAIRE

JERUSALEM ARTICHOKE
smoked EGG YOLK, SUNFLOWER SEED *praline* & PEPPER *condiment*

GLOBE ARTICHOKE
CHESTNUT & CEP

ARROZ BRUT
Caerphilly CHEESE & CRYSTAL MALT
(Add White Truffle for £30)

HEN'S EGG
SALSIFY, KALE & TRUFFLE *vinagrette*

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

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

MENU - £225

WINE PAIRING - £175