

February VEGETARIAN TASTING MENU

Smoked Silken TOFU
ALMOND MILK & WATERCRESS

JERUSALEM ARTICHOKE
smoked EGG YOLK, LEMONGRASS & GINGER

Organic AUBERGINE
GREEN TOMATO & ST NECTAIRE

GLOBE ARTICHOKE
wild MUSHROOM & HAZELNUT

ARROZ BRUT
Caerphilly CHEESE & CRYSTAL MALT

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

FENNEL *Granita*
BLOOD ORANGE & SHEEP'S milk *yoghurt*

Warm POTATO Mousse
Caramel *ice cream* & winter TRUFFLE

MENU - £225

WINE PAIRING - £175