

## Vegetarian Menu

Roasted cauliflower, chicory & golden raisin agrodolce

Heritage beetroot, radish, goats curd & horseradish

Squash gnocchi, amaretti, beurre noisette, gorgonzola

Mora Farm carrots, hazelnut, Cabernet Sauvignon

Pumpkin & goats curd tortellini, trompettes, sage

Confit egg yolk, girolles, white onion purée

Carnaroli risotto, parmesan, pied de mounon

Autumn vegetables, coco beans, seaweed broth

*3 courses £85, 4 courses £100, 5 courses £120, 6 courses £130*

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,  
please ask one of the team