

Vegetarian Menu

Roasted cauliflower, chicory & golden raisin agrodolce

Heritage beetroot, radish, goats curd & horseradish

White asparagus, Jerusalem artichoke, Sherry, black truffle (supp £20)

Linguine aglio olio, chilli & garlic

Artichoke, hazelnut, black garlic & apple

Pumpkin & goats curd tortellini, trompettes, sage

Carnaroli risotto, parmesan, pied de mouton

Winter vegetables, confit potatoes, 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