

Vegetarian Menu

Minestrone di verdure

Roscoff onion, wild mushroom ragù, pickled peppercorns, finger lime

Pumpkin & crispy sage panzanella, golden raisins

Hen of the woods, pickled carrots, garlic chives

Pumpkin raviolo, cavolo nero, Vacca Blu & amaretti

Tagliatelle, wild mushrooms, 24-month Parmigiano Reggiano

Jerusalem artichoke risotto, black garlic & nasturtium

3 courses £95 4 courses £115

5 courses £135 6 courses £155

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

Vegan Menu

Minestrone di verdure

Roscoff onion, wild mushroom ragù, pickled peppercorns, finger lime

Pumpkin & crispy sage panzanella, golden raisins

Hen of the woods, pickled carrots, garlic chives

Hand rolled cavatelli, wild mushrooms, garlic & parsley

Jerusalem artichoke risotto, black garlic & nasturtium

~

Chocolate mousse, kumquat & passion fruit

Selection of sorbet

3 courses £95 4 courses £115

5 courses £135 6 courses £155

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