



## VEGETABLE TASTING MENU

*Dinner, 6 courses @ £85*

*Sommelier recommendation @ £75*

*Deluxe recommendation @ £100*

*Canapés*

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*Amuse bouche*

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*House-made linguine with Winter black truffles from Piedmont*

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*Italian fennel, English watercress & hazelnuts*

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*Sauté of salsify, terna artichoke & celeriac with caper butter*

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*Mille-feuille of wild mushrooms*

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*Hot vacherin mont d'or & reblochon with caraway seeds*

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*Pre-dessert*

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*Agen prune soufflé, grué de cacao, 70% 'Cru Virunga' ganache  
& Armagnac ice-cream*

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*Petits fours*

*An optional 12.5% service charge will be added to your bill*