

Vegetarian & Vegan Table d'hôte

Head Chef, Scott Paton



CARROT
bbq, date

MUSHROOM
pate, black tea

CELERIAC
cheese, pepper

PASTA
truffle, chive

ALLIUM
tart, greens

BEETROOT
chesnut, leek

PEAR
dark chocolate, sorbet

BANANA
caramel, vanilla

FOUR COURSES
£80

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. A discretionary 10% service charge will be applied to your bill.