



VEGETABLE MENU

Dinner, 6 courses @ £85
Sommelier recommendation @ £75
Deluxe recommendation @ £100

Canapés

Amuse Bouche

Petit violet artichoke, hazelnut & Périgord truffles

Velouté of English Jerusalem artichokes, thyme crumb

Tortellini of Piedmontese ricotta with lovage consommé

Pithivier of wild mushrooms, Le Puy lentils & red wine reduction

Cheese selection

Pre-dessert

*Soufflé of "carrot cake", Brillat-savarin ice-cream,
spiced pecans & butterscotch*

Petits fours

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