



## VEGETABLE TASTING MENU

*Lunch, 5 courses @ £65*

*Sommelier Wine Recommendation @ £65*

*Deluxe Recommendation @ £90*

*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*

\*\*\*\*\*

*Pre-dessert*

\*\*\*\*\*

*Soufflé of Agen prunes, 70% 'Cru Virunga' ganache & Armagnac ice cream*

*or*

*Cheese*

*(Available as an additional course @ £10 supplement)*

\*\*\*\*\*

*Petits fours*

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