



## VEGETARIAN TASTING MENU

Potato "Millefeuille"

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Horseradish Pannacotta, Salt Baked & Pickled Mooli, Cucumber

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Crispy Jersey Duck Egg, Cauliflower & Parmesan Velouté, Brassicas

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Carrot & Vadouvan Textures, Sea Herbs

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Pearl Barley Risotto with Celeriac & Celery, Chanterelle Mushrooms,  
Crispy Kale & Mascarpone

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Selection of artisan cheese from Jean-Yves Bordier (£15 Supp.)

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Ice Cream Parlour  
Biscuit, Brillat Savarin & Rhubarb

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Chocolate, Caramel & Hazelnut Dome with Yuzu Sorbet

£95 Per Person  
£59 Sommelier Wine Pairing

Coffee & Treats £5.50

All our prices are inclusive of G.S.T.  
A 10% service charge will be added to the bill

*If you have a food allergy, intolerance or sensitivity, please speak to your waiter  
about ingredients in our dishes before you order your meal*