

Summer VEGAN À LA CARTE DINNER

Served Monday to Sunday

Starters

Tomato Tartare

Coriander, Sourdough, Watermelon, Verjus

Crispy Courgette Flower

Pea, Girolles, Asparagus, Chervil

Beetroot

Fermented Plum, Macadamia, Thyme Honey

£52 per guest for three courses

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.

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Mains

Heritage Carrots

Dukkah Spice, Tea-Soaked Raisins, Sea Buckthorn,
Cous Cous Cigarillo

BBQ Artichokes

Basil, Green Olives, Sweet Peppers, Olive Oil Potato Puree

Paella

Courgette, Riquito Peppers, Saffron, Lime

£52 per guest for three courses

Desserts

Salted Manjari Chocolate Mousse
Tonka Bean, Popcorn, Coffee Foam

Szechuan & Rum Pineapple
Coconut, Lime, Strawberry Sorbet

Caramelised Banana
Polenta Cake, Passionfruit & Banana Sorbet

Selection of Sorbets

£52 per guest for three courses