



Sample 8 Serving Vegetarian Menu

Daily baked sourdough
Dry aged butter

BBQ Padron Peppers

Warm tomato, Istrian olive oil, white shoyu, sheeps' curd

Fried oyster mushroom, smoked peppers, lime

Golden beetroot, burrata, toasted buckwheat

Congee, preserved wild mushrooms, bean curd

Braised baby gem lettuce, black truffle sauce

Glazed hen of the woods mushroom, cep purée, fines herbes

Walnut gelato, Calvados caramel, raspberry

Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

Tempura pickled mushrooms - £15.50

Alpine cheese custard, Roscoff onion fondue, Vin Jaune - £15.50 per person

Ice cream:

Sweet Woodruff

Toasted Vanilla & Brown Sugar

Jersey milk gelato, Muskoka maple syrup

