

5.

VEGETARIAN MENU

Spanish avocado, artichoke and hazelnut salad 13.50

Copper Maran poached egg, wild mushrooms,
brioche and truffle emulsion 14.00

Isle of Wight tomato salad, goat's curd and fennel 12.50

Runner beans, plum cherry, almonds 12.50/20.00

Heritage carrot risotto, apricot, nocellara olives,
aged parmesan 12.00/18.50

Baby violet artichokes, Jersey Royal potatoes,
aged parmesan, peach and almonds 22.00

Gnocchi with aged parmesan veloute, Scottish girolles
and kale 21.50

SIDES

Triple cooked chips 5.50 - Pomme puree 5.00 -
Crushed Jersey Royal potatoes 5.00 - Warm green kale 3.50
- Mixed salad leaves 3.50

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians. For information relating to allergens, please request to view our allergen matrix.

