



PRIVATE DINING MENUS

VEGETARIAN TASTING MENU

Amuse Bouche

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Heritage Beetroot

Goats Curd, Spiced Granola, Apple

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Pumpkin Soup

Maple Syrup, Wood Sorrel

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Seasonal Carrot

Nasturtium, Hazelnut, Dill, Horseradish

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Gnocchi

Pesto, Charred Broccoli, Black Garlic, Artichoke Puree, Pine Nuts

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Miso Caramel Mousse

Kinako Shortbread, Passion Fruit Jam & Granita

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“Pumpkin Pie”

Pumpkin Crème, Pumpkin Seed & Pecan Crumble, Nutmeg & Maple Syrup Ice Cream

**Seven Courses @ £85 per person
With
Tasting Wines @ £135 per person**

A discretionary service charge of 10% will be added to your bill

*PLEASE NOTE TO ENSURE PRODUCT CONSISTENCY WE REQUIRE THE MENU CHOICES
TO BE THE SAME FOR ALL GUESTS*