

## Vegetarian Menu

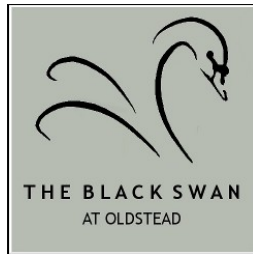
**Celeriac Soup**  
with Capers, Hazelnuts and Celery  
Starter £7

**Japanese-style Vegetable Tartare**  
with Ginger, Lime and Wasabi  
Starter £9

**Ragout of Leeks**  
with Roast Salsify and Game Chips  
Starter £9, Main £17

**Gnocchi**  
with Jerusalem Artichoke, Chervil  
and Girolle Mushrooms  
Starter £9, Main £17

**Macaroni Cheese**  
with Salsa Verde, Ratatouille and Tomatoes  
Main £17



## Tasting Menu

### **Japanese-style Vegetable Tartare**

Pol Roger Brut Reserve (Epernay, Champagne) 125ml

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### **Celeriac with Capers, Hazelnuts and Celery**

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### **Ragout of Leeks with Roast Salsify and Game Chips**

Albarino, Pazo de Senorans 2010 (Rias Baixas, Spain) 100ml

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### **Macaroni Cheese with Salsa Verde, Ratatouille and Tomatoes**

Chassagne-Montrachet, Amiot 2006 (Burgundy, France) 100ml

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### **Gnocchi with Jerusalem Artichoke, Chervil and Girolle Mushrooms**

Chianti Classico Riserva, Villa Cigliano 2003 (Tuscany, Italy) 100ml

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### **Lemon Custard with Tonka Bean and Blackberry**

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### **Dark Chocolate with Salted Caramel and Pedro Ximenez Raisins**

Tokaji Aszu 6 Puttonyos, Crown Estates 1999 (Hungary) 50ml

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### **Cheeseboard** (Optional - Supplement)

7 courses, £60 per person or £20 per person upgrade for residents  
(whole table only)

Wine Package - 5 wines, from £45 per person