

Vegetarian Tasting Menu

Pepper and feta

Feta, marinated and tempura of courgette, liquid olives,
aubergine purée, peppers

Chicory

Braised endive, brillat savarin truffée
hazelnut milk, English truffle shaving, milk skin

salsify

Roast salsify and carrots, sea vegetables, “hen of the woods”,
chervil purée

Swede

Cannelloni of swede and spiced oats, smoked celeriac,
roast shallot juices, trompettes, cabbage crisp

Leek

Slow cooked leeks, micro potatoes with kombu butter, potato puffs

Squash

Confit and roast butternut squash, globe and Jerusalem artichokes,
white polenta, red wine nage, pumpkin granola

Buratta

English buratta, poached pear, walnut crumb,
Parmesan nitro sponge and gel

Apple

Granny Smith apple confit and sorbet, cassia bark, cinnamon bunyol,
honey granola

Mandarin

Mandarin parfait, jelly and sorbet, orange mascarpone

“Chuao”

Single estate “chuao” chocolate, pistachio cake and paste,
violet ice cream, white chocolate snow

£98.00 per person

Coffee, Jing teas or infusions with sweet box £6.50

Vegetarian menu

Starter

Beets

Salad of slow roasted Surrey beets, wakame seaweed,
English buratta, walnut, brioche crumb

Chicory

Braised and char grilled Belguim endive, brillat savarin truffée
Hazelnut milk, English truffle shaving, burn't butter

Main Course

Squash

Butternut squash, seasonal artichokes, smoked celeriac,
red wine nage, pumpkin granola

Salsify

Roast salsify, salt baked carrots and "hen of the woods,
chervil purée, grilled lettuce

Three Courses - £78.00

All prices are inclusive of VAT at the current rate
A discretionary service charge of 12.5% will be added to your bill