



Vegetarian tasting menu

Snacks

Carrot Tart

togarashi/ caramelised yuzu

Shimeji Mushroom

Shimeji/ clarified butter/ ginger emulsion/ sriracha

Steamed Dumpling

Bean curd/ Chinese greens/ coriander/ Lao Gan Ma

—

Bread

House sourdough/ whipped butter

Bok Choy

Kaffir/ coconut/ sea fennel/ nasturtium

Served with: Rye/ chopped soy egg

Braised Fennel

Pickled apple/ sage/ cider glaze

Maitake Mushroom

Celeriac gratin/ fermented mushroom/ flaked yeast

Yorkshire Rhubarb

Vanilla/ ginger/ fennel

Chocolate & Passionfruit

£70

Please allow 2.5 hours to dine.

It is essential that you notify us of any dietary requirements upon booking

Sign-up to our newsletter/ scan below



Please note a discretionary service charge of 12.5% for tables of 6 or more will be added to the bill