

Vegetarian Summer '22

tasting menu

Snacks

Goujere

Oglesfield custard/ sauternes/ blackberry

Confit Carrot nahm jim

seaweed/ sesame/ smoked crème fraiche

Potato Bread Crumpet

Catalan style tomato/ whipped feta/ basil

—

Laminated Bread

lemon and thyme butter/ grated egg

Courgette Flower

fermented cabbage

Served with: celery/apple/ celery/ fennel cracker

Mezzaluna

burford yolk/ squash/ pumpkin seeds/ ricotta

Bubble and Squeak Croquette

salted & smoked beets/ buttermilk/ apricots

—

Nectarine/ mint/ lime/ marshmallow rice

Mille-Feuille/ pineapple/ matcha

Petit fours

£75

—

Cheese Board

£14 Supplement

Please allow 2.5 hours to dine.

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

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