

May 18th

Vegetarian Tasting Menu

New season asparagus tart, creamed onions, béarnaise sauce

BBQ celeriac, tomato ceviche

Salad of spring vegetables, crispy quail egg, cracked hazelnuts

Butternut and ricotta tortellini, vegetable nage, wood sorrel, nettle

Dark chocolate, honeycomb, griottine cherries, crème fraiche

£65 per person