

*Vegetarian Tasting Menu*

*Amuse bouche*

*Artichoke*

*A salad of violet artichokes*

*Asparagus*

*New season organic asparagus, aged parmesan, garden herbs*

*Ravioli*

*Polenta ravioli, pea shoots, summer truffle*

*Risotto*

*Wild garlic risotto, rainbow chard, fennel cress*

*Taste of cheese*

*A sweet fix*

*Strawberries*

*Beaulieu Farm organic strawberries, caramelised brioche, strawberry and vanilla jelly*

*Sommeliers wine pairing available for each course £49 per person*

*£70 per person inclusive of vat. A 12.5 % discretionary service charge will be added to your bill*