

June 2022

Vegan Tasting Menu £75pp

Matched with drinks, Add £65pp

Matched with Prestige drinks, Add £90pp

Matched with cocktails £55pp

Why not add Black Truffle to the
Cauliflower course £15pp

Tomato Tartare | Rice Cracker
Carrot | Horseradish | Bread

Treacle & Stout Sourdough | Olive Oil | Pepper

Roasted Beetroot
Asparagus | Frizzy | BBQ Dressing

Roscoff Onion
Mushroom Haggis | Turnip Tuile | Potato Mousse

Spring Vegetables
Puff Pastry | Heritage Carrot | Pearl onions

Roasted Cauliflower
Mustard | Walnuts | Morels

Dark Chocolate Lollypop
Salted Caramel | Ginger | Lemon

Strawberries & Cream
Crisp | Lemon | Frozen Mousse