

September VEGETARIAN TASTING MENU

Smoked Silken Tofu
ALMOND MILK & WATERCRESS

Gently Cooked Organic Greens
JERSEY ROYAL & TONBURI

Courgette Flower
RICOTTA & MINT

Organic Aubergine
GREEN TOMATO & ST NECTAIRE

Glazed Violet Artichoke
PIED DE MOUTON & MARJORAM

Crisp Hens Egg
toasted HAY & Tokyo TURNIP

Grilled Habanero Granita
sorbet & SHEEP'S MILK *yoghurt*

APRICOT Sorbet
KERNEL *mousse*, POPCORN & AMARANTH

MENU - £225

WINE PAIRING - £125