



VALENTINE'S DAY VEGETARIAN MENU 60

Glass of Veuve Clicquot Yellow Label Brut NV

Love apple soup, pink peppercorn crème fraiche or vegan ricotta (V) / (VG)

Burrata, grilled courgettes, pesto, pistachio (V)

OR

Roasted heritage carrot tartare, pickled radish, wasabi (VG)

Warm pickled vegetables, truffled goats' curd or truffle miso mayonnaise, hazelnut
(V) / (VG)

Baby artichokes, swede, butternut squash, hazelnuts (VG)

Potato dumplings, roasted squash, chard, nasturtium (V)

OR

Salt-baked beetroots, smoked aubergine, sesame (VG)

Vanilla crème crème brûlée, lychee, raspberry, rose (V)

OR

Poached rhubarb, white chocolate, basil (V)

OR

Chocolate delice, passionfruit, edible dirt (VG)

OR

Port-soaked stilton, quince paste, oatcakes (V)

(also available as an additional course for £10 per person)

If you have any allergies or intolerances please ask a member of staff for information

*All prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill