



Vegetarian Tasting Menu

Canapés

Beetroot Tartare

Parmesan • Chive • Kombu • Billberry

Arancini

Milanese • Saffron • Almond

Bread

BBQ Flatbread

Whipped Honey Butter • Pine • Juniper

Starter

Watermelon Ceviche

Daikon • Feta • Shiso

Main

BBQ Wild Mushroom

Tomato • Dashi • Soy • Peanut • XO

Dessert

Smoked Porter Sponge

Kahlua • Cream Cheese • Chocolate • Burnt Honey Ice Cream

Petit Fours

Apple Crumble Tartlet

Woodruff Cannoli

Vegan Tasting Menu

Canapés

Beetroot Tartare

Chive • Kombu • Billberry • Ponzo

Arancini

Saffron • Almond

Bread

Toasted Sourdough

Olive Oil • Balsamic

Starter

Watermelon Ceviche

Daikon • Shiso • Walnut

Main

BBQ Wild Mushroom

Tomato • Dashi • Soy • Peanut • XO

Dessert

Japanese Rice Pudding

Furikake • Fig & Shiso Jam

Petit Fours

Apple & Cinnamon Cannoli

Sweet Arancini

6 COURSE TASTING MENU £65 PER GUEST
WINE PARING AVAILABLE £30 3 WINES

A discretionary service charge of 12.5% has been added to your bill. Please speak to one of our team if you would like to have this removed