

VEGAN TASTING MENU

Starters

Jerusalem artichoke, almond and truffle cappuccino

Two

Salt baked celeriac, Madeira grapes, avocado sorbet

Three

Shiitaki mushroom and black bean dumpling, pak choi, honey and soy dressing

Four

BBQ carrot, carrot variations, coriander salsa

Five

Textures of cauliflower, pomegranate, lovage

Six

Vanilla cheesecake, rhubarb, ginger, clementine

Seven

Valrhona chocolate mousse, sesame, pumpkin seed, chamomile

