

SPRING VEGETARIAN MENU

CANAPÉ

WHITE ASPARAGUS FROM LES LANDES

Pink Grapefruit, Long Pepper, Smoked Crème Fraîche

BAKED BEETROOT

Horseradish, Sauce Vierge

GREEN ASPARAGUS

Burrata, Confit Quail Egg, Wild Garlic Sabayon

SPIKY ARTICHOKE

Barigoule Consommé, Tokyo Turnip, Pea

MOREL "FARCI"

Parsley Farfalle, Preserved Black Truffle, Aged Comté

VEGETABLE BLANQUETTE

Pomme Purée, Tarragon Butter

YORKSHIRE RHUBARB

Cheesecake

PERU 60% CHOCOLATE

Vacherin, Buckwheat, Vin Jaune

GOURMANDISE À PARTAGER

SPRING MENU

£215

HOUSE SIGNATURE DISHES

Additional courses to be enjoyed by the entire table

MONT D'OR
CHEESE

Potato, Winter Black

Truffle

£36 pp