

## LUNCH VEGETABLE

£

Lunch, 5 courses @ £65  
Sommelier Wine Recommendation @ £65  
or Deluxe Selection @ £90

Canapés

Amuse Bouche

Braised Artichokes, Baby Onions  
& Coriander Cress

Wild Mushrooms, Black Quinoa &  
Chives

Cappello del Prete Pumpkin, Egg  
& Basil

Roasted Celery, Kohlrabi &  
Carrots

Pre-dessert

Soufflé of Grué de Cacao,  
Poached Quince Sorbet & Crème  
de Cassis Ganache

or

Cheese

(Available as an additional course  
@ £10 supplement)

Petits fours

## LUNCH DELUXE

Lunch, 6 courses @ £110

Sommelier Wine Recommendation @ £75  
or Deluxe Selection @ £100

Canapés

Amuse Bouche

Isle of Mull Scallop, Tokyo Turnip  
& Redlove Apple

Braised Petit Violet Artichokes,  
Bagna Cauda & Hazelnuts

Olive Oil Poached Brixham

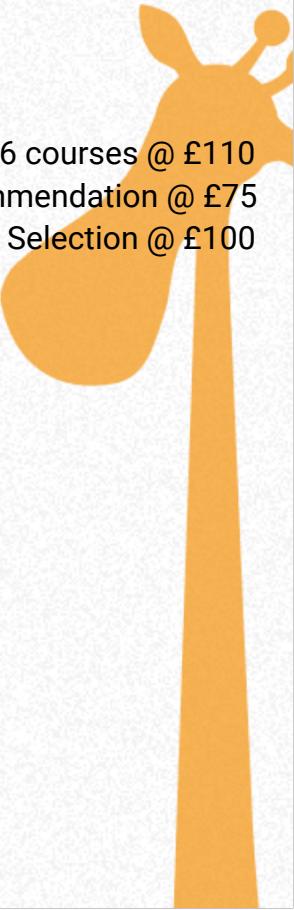
Forest of Dean Muntjac, Wild  
Mushrooms & Cavolo Nero

Baron Bigod, Black Truffle

Pre-dessert

Soufflé of Grué de Cacao,  
Poached Quince Sorbet & Crème

Petits fours

# VEGETABLE MENU

Dinner, 6 courses @ £95

Sommelier Wine Recommendation @ £75  
or Deluxe Selection @ £100

Canapés

Amuse Bouche

Braised Artichokes, Baby Onions  
& Coriander Cress

Wild Mushrooms, Black Quinoa &  
Chives

(Available with Black Truffle @  
£20 supplement)

Cappello del Prete Pumpkin, Egg  
& Basil

Roasted Celery, Kohlrabi &  
Carrots

Cheese selection

Pre-dessert

Soufflé of Grué de Cacao,  
Poached Quince Sorbet & Crème  
de Cassis Ganache

Petits fours

# DINNER TASTING

Dinner, 6 courses @ £95

Sommelier Recommendation @ £75  
Deluxe recommendation @ £100

Canapés

Amuse Bouche

Isle of Mull Scallop, Tokyo Turnip  
& Redlove Apple

Wild Mushrooms, Celery &  
Black Quinoa

Cappello del Prete Pumpkin, Egg,  
Rum & Molasses Cured Bacon

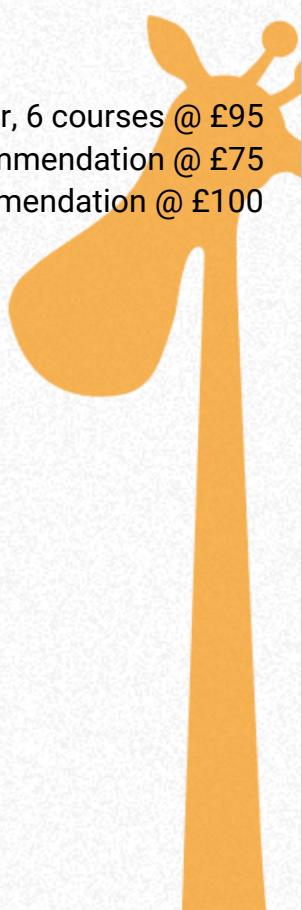
Grey Mullet, Kohlrabi, Cucumber &  
Parsley

Cheese selection

Pre-dessert

Soufflé of Grué de Cacao,  
Poached Quince Sorbet & Crème  
de Cassis Ganache

Petits fours



# DINNER DELUXE

Dinner, 6 courses @ £135

Sommelier recommendation @ £75

Deluxe recommendation @ £100

Canapés

Amuse Bouche

Isle of Mull Scallop, Tokyo Turnip

Braised Tema Artichokes, Bagna

Cauda & Hazelnuts

Olive Oil Poached Brixham

Lobster & Confit Carrots

Forest of Dean Muntjac, Cavolo

Nero, Pear & Sichuan

Baron Bigod, Black Truffle

Pre-dessert

Soufflé of Grué de Cacao,

Poached Quince Sorbet & Crème

de Cassis Ganache

Petits Fours

