

PLANT BASED MENU

£14 / £25

Isle of Wight heirloom tomato, verjus, sourdough

Barbequed heritage carrot, yuzu, roscoff, bitter leaves

Wye Valley asparagus, brassica, lemon, almond

Courgette risotto, woodland mushrooms, basil

Trofie pasta, cavolo nero pesto, pine kernels

DESSERTS

£10

Dark chocolate pavé, raspberry sorbet

Seasonal fruit, lime salad, aperol granita

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering.
Please refer to your waiter for more information.