

VEGETARIAN MENU £120

Globe Artichoke "Chartreuse" / Cremona Mustard Fruits / Sauterne Emulsified Velouté / Garlic Pine Nut Condiment / Mascarpone with Cynar

TT

Ceps: Roasted / Raw / Cream with Marsala
Confit Egg Yolk / Colston Bassett Stilton Sable / Sorrel

TT

Breme and Roscoff Onion Gratin;
Braised Swiss Chard / Salted Lemons / Pecan Nuts

TT

Sand Grown Carrot from Francois in Dunkirk and Turnip -
Baked in a Salt Crust with Cumin and Scottish Kombu
Reduced Jus with Argan Oil / Williams Pear and Sicilian Passion Fruit

TT

Buckwheat Ravioli stuffed with Braised Cabbage, Dijon Mustard and Grapes
Aged Balsamic marinated Beetroots / Hoogarden

TT

Pierre Gagnaire's Grand Dessert
Poached Pear / Caramel / Mousse and "Cristal de Vent" Amarelli
Citrus Water with Lemongrass / Sicilian Passion Fruit Sorbet / Orange Foam
Chartreuse Parfait coated in Dulcey / Confit Baby Fennel
Tarte Sauvignon / Muscat Beauges de Venise Jelly / Golden Raisins / Fresh Grapes
Blackcurrant: Tarte Soufflé / Wurtz; Coulis and Sorbet
Ice Cream: Ianka Chocolate 63% / Pamplona Water / Frozen Gianduja

