



## VEGETARIAN MENU

Jerasulem Artichoke velouté, roasted artichoke, black truffle oil,  
hazelnut praline 13.50  
*Nuts, dairy*

Copper Maran poached egg, wild mushroom, brioche, truffle emulsion 14.00  
*Dairy, gluten, egg*

Pearl haricot bean cassoulet, wild mushroom, Périgord black truffle 13.50  
*Dairy, gluten, celery, mustard*

Warm root vegetable salad, juniper 13.50/17.50  
*Egg, sulphur dioxide*

Beetroot risotto, shaved parmesan, walnuts 14.50/21.00  
*Walnuts, dairy*

Globe artichoke salad, parmesan, almonds and crosnes 14.00  
*Nuts*

Caesar salad, avocado, aged Parmesan, croutons 12.00/16.00  
*Fish, dairy, gluten, sulphur dioxide*

Salt baked celeriac, wild mushrooms and winter truffle beurre blanc 17.00  
*Dairy*

Gnocchi with aged parmesan velouté, trumpet mushrooms,  
almonds and broccoli 21.50  
*Gluten, egg, dairy, almonds*

## SIDES

Chips 5.50 • Pomme puré • Creamed polenta 5.50  
Warm kale 5.00 • Mixed salad leaves 4.00

*Discretionary service charge of 12.5%. Dishes marked (v) denote that it is or can be altered to be suitable for vegetarians.  
For information relating to allergens within our food, please request*