

VEGETARIAN LUNCH

268* per person, 5 courses and 1 complimentary snack
+ 148* for wine pairing

Snack

Berkswell pudding caramelised in birch sap, black garlic, grated truffle

Artichokes buried in aromats, Ragstone cheese, tarragon, stout vinegar
Château Musar Blanc 2016 - Bekaa Valley, Lebanon (75ml)

Marjoram-brined gem lettuce, pickled shimeji, horseradish
Domäne Wachau, Ried Achleiten, Grüner Veltliner, Smaragd 2021 - Wachau, Austria (75ml)

Salad grilled over embers, Isle of Mull cheese, truffle custard
Domaine Serene, Evenstad Reserve, Pinot Noir 2019 - Willamette Valley, United States (75ml)

Frozen Tunworth cheese, malt, quince, lemon thyme
Ximenez-Spinola Exceptional Harvest 2021 - Jerez, Spain (75ml)

Chamomile and bee pollen cake, iced milk, strawberries from Japan*,
fragrant cream
Klein Constantia, Vin de Constance 2016 - Constantia, South Africa (75ml)

Menu is subject to change without prior notice.

VEGETARIAN DINNER

398* per person, 8 courses and 2 complimentary snacks
+ 208* for wine pairing

Snacks

French green pea wafer, pea mousse, perilla vinegar,
organic shoots, local flowers

Berkswell pudding caramelised in birch sap, black garlic, grated truffle

Half-dried tomato in coal oil, pumpkin seed, kohlrabi,
local sunflower shoots
Arbois, Trousseau, Domaine Rolet 2016 - Jura, France (75ml)

Alexander root custard, onion broth and sugar kelp,
preserved ramson capers
Gusbourne, Blanc de Noir 2018 - Kent, England (75ml)

Artichokes buried in aromats, Ragstone cheese, tarragon, stout vinegar
Château Musar Blanc 2016 - Bekaa Valley, Lebanon (75ml)

Marjoram-brined gem lettuce, pickled shimeji, horseradish
*Domäne Wachau, Ried Achleiten, Grüner Veltliner, Smaragd 2021 -
Wachau, Austria (75ml)*

Salad grilled over embers, Isle of Mull cheese, truffle custard
*Domaine Serene, Evenstad Reserve, Pinot Noir 2019 -
Willamette Valley, United States (75ml)*

Frozen Tunworth cheese, malt, quince, lemon thyme
Ximenez-Spinola Exceptional Harvest 2021 - Jerez, Spain (75ml)

Chamomile and bee pollen cake, iced milk, strawberries from Japan*,
fragrant cream

'Anvil' - Caramel mousse, quinoa miso, apples, pine
Klein Constantia, Vin de Constance 2016 - Constantia, South Africa (75ml)

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