



## N O M - E A T M E N U

Showcasing our finest non-meat dishes from our menu | £55.00 per person

### S T A R T E R S

#### CHILLED STRAWBERRY & TOMATO GAZPACHO

Compressed Strawberries | Tomatoes | Melon

#### MISO MUSHROOM

King Oyster Mushroom | Miso | Fermented Chilli Glaze | Mushroom Ketchup | Lemon Panko Crumb

#### BURRATA DE GRASSE

Confit Tomatoes | Tomato Gel | Lavendar | Perfume of Provence

### M A I N S

Served with a selection of sides and sauces

#### PROVENÇAL TART

Tomatoes | Mozzerela | Basil | Red Onion | Olives | Rocket | Olive Oil

#### ARTICHOKE SALAD

Artichoke Purée | Beans | Grilled Peaches Brushed with Habarnero Glaze

#### FRESH LINGUINE

Epoisse | White Wine | Shallots | Lemon Basil

### D E S S E R T S

#### CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice Cream

#### PASSION FRUIT CHEESECAKE

Mango Sorbet

#### STRAWBERRIES & CREAM

Bakewell Tart | Whipped Cream | Strawberries | Cucumber Sorbet

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.