



N O M - E A T M E N U

Showcasing our finest non-meat dishes from the smoke, coal and wood section of our menu
£55.00 per person

S T A R T E R S

TOFU BAO

Hoisin Sauce | Pickles

ASPARAGUS

Grilled | Early Harvest Olive Oil | Wild Garlic Emulsion

BURRATA & RADISHES

Black Curry | Honey | Walnuts

M A I N S

Served with a selection of sides and sauces

BLACK GNOCCHI

Artichoke | Spinach | Pear | Parmesan

MISO MUSHROOM

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

MUSHROOM & TRUFFLE LINGUINE

King Oyster Mushrooms | White Truffle Cream | Parmesan

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.