

Vegan evening March

Canapés

Violet Artichoke

Black garlic, yuzu, olives, barigoule dashi sauce

Local Asparagus

morel mushroom, Joe frère preserve lemon, wild garlic

Jersey Royal Potatoes

Sea vegetables, allium, mustard seed, lovage

Pre-dessert

Madagascar Vanilla

Pear Williams, Biscoff praline, Colombian coffee

£75.00

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. Please advise your waiter if you have any allergies.

An optional 12.5% service charge for the food and beverage element of your visit will be added to your final bill at the hotel.



AA Rosette Award for Culinary Excellence