

THE GREAT ROOM

Plant Based Tasting Menu

Monday - Saturday.....from 6pm to 9pm

Tasting Menu is not available on Sunday



Plant Based Tasting Menu

AMUSE

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HERITAGE BEETROOT

Goats curd, Pedro Ximenez, Marcona almonds

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CURRIED LENTILS

Roasted greens, pickled carrot, coriander

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WINTER SQUASH RISOTTO

Sage pangrattato

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WILD MUSHROOM TORTELLINI

Jerusalem artichoke, truffle emulsion

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FIG AND RED WINE

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GÂTEAU ST. HONORÉ

Blackberry compote

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CHEESE COURSE

supplement 8.00

MERCHANT PETIT FOURS

TASTING MENU 75.00

WINE PAIRING (5 WINES) 40.00

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.
A discretionary service charge of 10% will be added to your bill.