# Christmas Season Vegetarian A la carte Menu

#### **Starters**

Chestnut and cep soup, Château d'Estoublon olive oil £7.50

Golden beetroot, Sarawak pepper goats' curd sorbet, hyssop £8.50/15.95 (available as a starter or as a main course)

Buttered crones, spiced golden raisins, crispy celeriac £10.50/15.95 (available as a starter or as a main course)

Marina di Chioggia pumpkin, rosehip, smoked cous cous, Lady Plymouth £9.50/15.95 (available as a starter or as a main course)

## **Mains**

Hawthorn smoked Jerusalem artichoke, Cevenne onion and wax tip pear £15.95

Semolina gnocchi, candied pecan, golden marjoram £15.95 (Add fresh Périgord black truffle £10.50)

## **Side Dishes**

Salt baked crapaudine beetroots, mustard mash, watermelon radish, mesclun and purslane salad £3.50 each

Roasted Petersham cep £4.50

### **Desserts**

Winter spice wine jelly, passion fruit curd, buckwheat streusel £8.00

Brioche Christmas pudding, brandy espuma £8.50

Financier of macerated cherries, marzipan ice cream £8.50

Ice Creams & Sorbets £6.95

Christmas pudding, prunes and Armagnac, marzipan, or Araguani chocolate and praline ice cream, roasted pear and tarragon, whiskey passion fruit sour, baked apple and muscovado sugar, or beetroot and blood orange sorbet

Some dishes are already suitable for vegans and we are pleased to adapt dishes.

