



**WOOD TASTE OF AUTUMN
VEGETARIAN MENU | £40**

**Why not add
Milk Bread & The Good Butter £10**

Fresh, daily house made milk roll
with 'The Good Butter', infused with lovage

Lionsmane

Glazed Lionsmane mushroom with 20-year old aged mirin
Dashi and Lemon topped with embers and seasonal flowers

Sweet & Sour

A chilled salad selection of sweet and sour,
preserved, fresh and fermented vegetables

Carrot & Swede Risotto with White Pepper Potato

A white pepper potato puree, carrot & swede 'risotto'
pickled carrot & carrot leaf

**Black Garlic Rice, Candied Sunflower,
Marigold & Yellow Courgette Coal Cream**

Black wild rice, black garlic, black rice vinegar & pickled black
onion seed. Barbecue round and yellow courgette with
candied sunflower, black quinoa and lovage

'Bueno'

White chocolate praline shards chocolate mousse,
hazelnut praline and Feuille de Brick
with a baked caramel custard

Menu £85 | Wine pairings £40 per person

Available Lunchtimes and until 6pm on Friday and Saturdays