

Vegan Menu

Braised leek, almond butter, fennel velouté,
Yukon Gold potato, truffle

Warm roast figs, truffle dressed chicory,
blood orange purée and mustard seeds

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White onion and sage pearl barley, locally foraged
mushrooms, salsify and braised leeks

Winter root vegetables seasoned with
cinnamon and onion, chickpea panisse, winter truffle

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Apple crumble with maple syrup and rhubarb sorbet

Prunes Armagnac, Earl Grey poached pear,
chocolate caramel tuile, pear sorbet