

MENU VEGETARIEN

LA BETTERAVE

Beetroot tartare, whole grain mustard sorbet and fresh herbs

LES CAROTTES

Roasted heirloom carrots with cumin, date puree and carrot crumble

LE CHOU-FLEUR

Cauliflower in a spicy tempura with aged parmesan

L'OEUF COCOTTE

Poached egg with wild mushrooms, aged sherry and wild herbs

LE CHOU KALE

Kale with provencal style confit vegetables

LES FROMAGES

Selection of British and French cheeses (£12 supplement)

L'ANANAS

Earl Grey sorbet, pineapple and citrus confit with fresh verbena

LA PRUNE

Variations of Plum and tarragon with Mirabelle plum sorbet

7 courses - £75