Rhubarb

Vegetarian Tasting Menu 79

Wine Flight 65

Isle of Wight Tomato Tartlet
Smoked Crème Fraîche, Tomato Oil

Sweetcorn Chawanmushi
Toasted Brioche, Ponzu Meringue

Potato Boulangère
Strawberry Hot Sauce

Pol Roger, Brut Réserve, Champagne, NV

Breads
Sourdough, Basil, Olive
Marmite Butter, Fermented Turnip Butter

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Spice Roast Cauliflower
Mango, Pea Chutney, Mint, Split Coriander Broth
Protero, Aromatico, Adelaide Hills, 2022

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Beetroot Tartare
Grapefruit, Coriander, Rhubarb, Mirin Mayonnaise, Pickled Turnip
Château La Coste, Lady A, Provence, 2023

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BBQ Jerusalem Artichokes
Rhuby Crumble Custard, Pickled Enoki, Truffle Potato Crisps
Luvignac, Picpoul de Pinet St Clair, France, 2022

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Cinnamon Roast Squash
Root Vegetable Pureé, Celeriac and Dashi Broth
Pulenta Estate Gran Corte VII, Mendoza, Argentina, 2018

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Thai Curry Ice-Cream
Fennel Meringue, Blood Orange Consommé
Yamatogawa Shuzo, Yauemon "Moonlight" Nigorizake, Fukushima, NV

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Spiced Plum
Miso, Apricot Crémeux, Caramelised White Chocolate Ganache, Ginger Sponge, Banana, Pear & Yoghurt Sorbet
Azienda Vitivinicola Tacchino, Moscato d'Asti, Piedmont, 2021