

## Sample Vegetarian Tasting Menu May 2026

(All dishes can be chosen as A La Carte. Vegan options are also available upon request. Please email us for any further information)

Egg Mimosa, Wild Garlic Mayonnaise & Capezzana Olive Oil

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Hass Avocado, Wasabi, Green Apple and Finger Lime

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Loire Valley White Asparagus, Turkish Morels & Miso Butter

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Sautéed Artichokes with Peas, Silverskin Onions and Basil

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Caramelized Parmesan Gnocchi, Rich Yolk Egg, Loire Valley Asparagus, Wild Garlic and Turkish Morels

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Garriguette Strawberry, Vanilla Ice Cream & Capezzana Olive Oil

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Sicilian Pistachio and Chocolate Mille-feuille with Pistachio Ice Cream & Salted Chocolate Sauce

**Or**

Banana Souffle with Greek Yoghurt Ice Cream & Toffee Sauce

185 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co* & *Nazani Tea* 60 per person