

LONDON
STOCK—

10-COURSE
VEGETARIAN TASTING MENU-£65

Mushroom pt. 1

Cep gnocchetti, wild mushrooms, garlic, chestnut veloute

Mushroom pt. 2

Mushroom parfait, pickled walnut, capers, sourdough

Variations on Beetroot

Truffle dressing, avocado, cornichons

Braised Fennel

Hazelnut, smoked gazpacho, olive oil

Alliums or “French Onion Soup”

Onion, wild garlic, leek, marmite, yeast flakes

Saffron Risotto

Parsley oil

Barbecued Hispi Cabbage

Miso, sesame, dashi

Romanesco Cauliflower

Cherry, hibiscus

Delica Squash

Yuzu, praline, honey, shiso

Fig Cheesecake

Yoghurt, oat, hazelnut, Valdespino’s Pedro Ximenez

Fresh Wiltshire Autumn truffle - £10 supplement
