

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

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

Shimeji, kale, sea vegetables, soy and ginger broth

Celeriac pt. 1

Spiced cocoa nib crumb, celeriac puree, poached pear

Celeriac pt. 1

Remoulade, cranberry, blue cheese, walnut

Delica Squash

Yuzu, praline, honey, shiso

Barley

Malt and miso souffle, Sambrook’s Imperial Stout ice cream

Black Winter Truffle - £10 supplement
