



Tom Earnshaw Signature Vegetarian Menu

Seaweed Sourdough,
Bordier Salted & Seaweed Butter

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Jersey Royal "Pearls" Cooked Over Coals,  
Smoked Crème Cru & Sea Truffle

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La Chasse Courgette Flower,
Bantam Egg, Pine Nuts, Piquillo Pepper & Basil

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Smoked Ricotta Tortellini,  
New Season Peas & Reduced Whey

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French Green Asparagus XL,
Buckwheat Polonaise & Wild Garlic

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Selection of Artisan Cheese from Jean-Yves Bordier  
*(Twenty Pounds as an extra course)*

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Yorkshire Forced Rhubarb,
Champagne Jelly & Jersey Yoghurt

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Whipped 64% Manjari Chocolate Cremeux,  
Toasted Sourdough, "Nuñez de Prado" Extra Virgin Olive Oil  
Pedro Ximenez & Cornish Sea Salt

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Petit Fours

One Hundred & Thirty-Nine Pounds Per Person
Seventy Pounds Wine Pairing
One Hundred & Thirty-Five Pounds Prestige Wine Pairing

All our prices are inclusive of G.S.T.
A 10% discretionary service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to a member of the team about ingredients in our dishes before you order your meal.