



Sample
Callum Graham's Signature Vegetarian Menu

Homage to the "Humble Potato"
Comte 2020

Manor Farm Beetroot, Hibiscus & "Selle-sur-Cher"
Cheese Tartlet, Horseradish

Roasted Roscoff Onion, Yeast Textures, Girolle,
Chive & Kale

Loire Valley White Asparagus,
Morel & Wild Garlic

Selection of Artisan Cheese from Jean-Yves Bordier
(£19.50 as an extra Course)

Mojito Flavours

"Ivoire Valrhona Chocolate Bar
Blondie, Pistachio & Forced Rhubarb

£129 Per Person
£66 Wine Pairing

All our prices are inclusive of G.S.T.
A 10% 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