

## **VEGETARIAN MENU**

fricassee of potato gnocchi and peas,  
broad beans, wild mushrooms

poached hens egg, girrole and broad bean fricassee,  
sherry vinegar

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couscous stuffed garden tomato, courgette ribbons,  
aubergine bayaldi, basil oil

wild mushroom and red chard crumble, pea puree, spring onions,  
sherry syrup

two courses £37.50 per person  
three courses £42.50 per person

coffee and petit fours £5.00

filter, cappuccino, espresso or decaffeinated coffee  
a selection of teas and infusions

all prices include VAT and service charges are not added to your account