



Vegetarian Tasting Menu

Menu available with advance booking

£130 per person*

Cauliflower Soup

Cauliflower broth, toasted corn.

Causa al Olivo

Purple potato causa layered with avocado and wild mushrooms, olives, finished with pickled red onion and Quinoa crumb.

Paired with: Corney & Barrow Blanc de Blancs NV (France)

Beetroot and Goat's Cheese Causa

Yellow potato causa layered with roasted beetroot and goat's cheese curd, finished with pickled red onion and celeriac crumb.

Paired with: Gribble Bridge Rose - Kent (England)

Cauliflower

Cauliflower, capers, garlic, cumin, parsley, tomato concassé, white wine vinegar, shallots, potatoes, carrots, green cabbage.

Paired with: Intipalka Sauvignon Blanc - Ica (Peru)

Wild Mushrooms

Pui lentils and truffle mash, fried quail eggs, sauteed wild mushrooms, micro leaves, beetroot and aji panca sauce.

Paired with: Chardonnay - Vinas Queirolo (Ica Peru)

Celeriac

Grilled celeriac with sweet potato purée, enhanced with butter beans, coriander and mint sauce, black truffle, truffle oil, aji panca reduction, parsnip, native potatoes and Chimichurri.

Paired with: Cielo Arriba - Mil Suelos Malbec (Jujuy - Argentina)

Pumkin and Dates

Pumkin, roasted and blow-torched, dates and garlic sauce, white, red and purple Quinoa, heritage baby carrots, celeriac.

Paired with: Sanziana Pinot Noir (Banat - Romania)

Intipalka Poached Pear

Pear gently poached in Intipalka red wine, accompanied by dark chocolate ganache and lucuma.

Paired with Intipalka Gran Reserva No.1. 2022 (Ica - Peru)

*A discretionary service charge of 12.5% will be added to your bill



EL ALQUIMISTA