

# Nº5

## VEGETERIAN MENU

Spanish avocado, artichoke and hazelnut salad 13.50

Isle of Wight tomato gazpacho, peach and sour dough croutons 12.00

Copper Maran poached egg, wild mushrooms, brioche and  
truffle emulsion 14.00

Isle of Wight tomato salad, goats curd, fennel and almonds 13.50

Heritage green asparagus, braised morels and  
pomme purée 12.50/20.00

Pearl barley and sweetcorn risotto, pickled cucumber 12.00/18.50

Baby violet artichokes, Jersey Royal potatoes,  
aged parmesan, peach and almonds 22.00

Gnocchi with aged parmesan velouté, morel mushrooms,  
almonds and kale 21.50

## SIDES

Chips (v) 5.00 • Pomme purée (v) 5.00 • Crushed Jersey Royal potatoes (v) 5.00

Warm green kale (v) 3.50 • Mixed salad leaves (v) 3.50

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians.  
For information relating to allergens within our food, please request

## SOCI@L