# VEGETARIANTASTING MENU 

## Jerusalem artichoke velouté

Artichoke crisps and chive oil

## Mushroom gnocchi

Aged Madeira gel, truffle espuma and fresh truffle
Open ravioli
Cauliflower, truffle, candied seeds and Parmesan espuma

## Beetroot

Carnaroli risotto, candied beets, red chard stems, beetroot braised fennel and cheese beignet

## Jersey pear

Pear mousse and textures of pear

## $£ 55.00$ per person

