

Vegetarian Tasting Menu

To be enjoyed by the entire table

*Selection of canapes
House made bread & butter*

Marinated Courgette Salad

goats cheese croquette, pine nut, Aleppo chilli, mint
Muscadet, La Bretesche, Jeremie Huchet – Loire, France

Beetroot

blackberry, goat cheese, mint
Grillo, Planeta – Sicily, Italy

Roasted Aubergine

spiced apricot, chickpea, zhug
Crios Torrontes, Susana Balbo – Mendoza, Argentina

English Asparagus

wild garlic, jersey royals, crispy hens' egg, Lincolnshire poacher velouté
Touraine Gamay KM4700, Lionel Gosseaume – Loire, France

Chocolate Marquise

whipped butterscotch, peanut, rum & raisin
Late harvest Riesling, Urlar – Wairarapa, New Zealand

optional course (£10 supplement)

British cheese selection

pickled pear, onion chutney, crackers
LBV Port, Quinta Do Crasto - Douro, Portugal £7
or
Recioto Della Valpolicella, Bertani - Veneto, Italy £12.50

£70 per person

£35 wine pairing per person

If you have any food allergies, please inform us.

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimize the risk of allergen cross-contamination. While we take every precaution possible, **please be aware that we cannot provide a 100% guarantee free from allergen environment.**

A 12.5% discretionary service charge will be added to the bill.