

# Vegetarian Tasting Menu

To be enjoyed by the entire table

*Selection of canapes  
House made bread & butter*

## **Roscoff Onion Tarte Tatin**

Lincolnshire poacher, crispy sage, hazelnut  
*Muscadet, La Bretesche, Jeremie Huchet - Loire, France*

## **Celeriac Salad**

roasted puree, pickled shimeji mushrooms, crispy chilli oil  
*Crios Torrontes, Susana Balbo – Mendoza, Argentina*

## **Roasted Onion Squash**

squash and miso puree, sesame dukkah, rainbow chard  
*Cotes Du Rhone Blanc, Terra, Maospn Huchet – Rhone, France*

## **Goats Cheese & Spinach Doppio**

caper and raisin, lemon butter  
*Malbec, Pigmentum, Georges Vigouroux – Cahors, France*

## **Poached Yorkshire Rhubarb**

cheesecake ice cream, coconut, szechuan pepper  
*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 paring per person

**\*\*\*\*BYO wine every Sunday evening\*\*\*\***

If you have any food allergies, please inform us.  
**A 12.5% discretionary service charge will be added to the bill.**