

# Vegetarian Gingerman Menu

## Chefs Selection

*Warm Japanese Milk Bread, House Made Butter*

Leek & Rarebit Croquettes, pickled walnut ketchup  
*Sparkling Brut Sauska – Tokaji, Hungary*

Shallot Tart Tatin, watercress, hazelnuts, pitchfork  
*Corbarol White, Chateau Saint-Roch – Cotes de Roussillon, France*

Burrata, caramalised onions, crispy chili oil  
*Muscadet, La Bretesche – Loire, France*

Cauliflower Steak, tahini, caper and walnut salsa, pickled raisin  
*Touraine Gamay KM 4700, Lionel Gosseaume, - Loire, France*

Dark Chocolate Pave, praline hazelnut ice cream  
*Muscat, De Saint-Jean de Minervois – Bordeaux, France*

£70 per person  
£35 Wine Pairing per person

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

**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.