

# Vegetarian Tasting Menu

To be enjoyed by the entire table

*Selection of canapes  
House made bread & butter*

## **Beetroot**

goats curd, walnuts  
*Albourne, Bacchus - Sussex, England*

## **Almond Gazpacho**

pickled cucumber, apple, sesame  
*Crios Torrontes, Susana Balbo – Mendoza, Argentina*

## **Chargrilled Hispi Cabbage**

dill mayonnaise, shallots, amaranth  
*Muscadet, La Bretesche, Jeremie Huchet, Loire, France*

## **Squash Ravioli**

squash, dashi cream, smoked almonds, pickled grapes  
*Touraine Gamay KM4700, Lionel Gosseaume – Loire, France*

## **Chocolate Parfait**

cocoa nib, orange, aero, candied zest  
*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

### **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.

\*A discretionary £1 will be added to your bill which goes directly to Action Medical Research, Sussex charity changing children lives through medical research.  
Medical Research is a registered charity no. 208701