

# Vegan tasting menu

Seasonal soup, sourdough, Dorset sea salted butter

*Wine Pairing; Blood peach Bellini-*

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Confit crapaudine beetroot, hazelnut puree, beetroot tartar

*Wine Pairing; Cote du Rhone L'Amandine 2016*

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Vegetable garden of black olive soil, salt baked roscoff onion, saused  
vegetables

*Wine pairing; Pecorino Civitas biodynamic Italy 2017*

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Isle of white tomatoes, Heritage potato tortellini, micro basil

*Wine Pairing; Chateau Pey-Bonhomme biodynamic France 2016*

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Market mushroom steamed pudding, charred Leek broth, onion petals, black truffle

*Wine Pairing; Chateau Pey-Bonhomme France 2015*

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Rhubarb gin and tonic granita

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Amedei dark chocolate, coconut rum gel, pineapple sorbet

*Wine pairing, Tokaji Aszu 5 Puttonyos 2008*

Seven Courses £45.00 per person  
Wine pairing for six courses, £35 per person

*A discretionary 10% service charge will be added on tables of 6 or more  
All gratuities and service charge go direct to the staff*