

Vegan tasting menu

Seasonal soup, sourdough, Dorset sea salted butter

Wine Pairing - Blood peach bellini

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Confit crapaudine beetroot, hazelnut purée, beetroot tartare

Wine Pairing - Cotes du Rhone L'Amandine, 2016

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

Wine pairing - Pecorino Civitas biodynamic, Italy 2017

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Isle of Wight tomatoes, heritage potato tortellini, micro basil

Wine Pairing - Chateau Peybonhomme biodynamic, France 2016

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

Wine Pairing - Chateau Peybonhomme, France 2015

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Local 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 at £45 per person

Wine pairing for six courses at £35 per person

A discretionary 10% service charge will be added on tables of 6 or more

All gratuities and service charge go directly to the staff