

## Vegan tasting menu

Seasonal soup, sourdough, Dorset sea salted 'butter'

*Pairing – Blood peach Bellini*

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Wye Valle asparagus, fermented sweetcorn, nettle oil

*Wine Pairing – Pinot Gris Mt Difficulty 2017*

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Isle of Wight tomato 'salad', peppered watermelon, micro basil

*Wine pairing – Picpoul de Pinet Sel et de Sable 2017*

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Coconut cheese toastie, caramelized walnuts, Chequers brown sauce

*Wine Pairing - Macon-Villages chardonnay 2017*

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

*Wine Pairing - Pinot Noir Long Barn California 2016*

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Yorkshire rhubarb and pistachio, edible flowers

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Amedei dark chocolate, coconut rum gel, pineapple sorbet

*Wine pairing – Late harvest pinot noir Argentina 2016*

Seven Courses at £52 per person

Wine pairing for six courses at £36 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*