

Vegan tasting menu

Seasonal soup, sourdough, Dorset sea salted 'butter'

Pairing — Negroni Sbagliato

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Pan roasted cauliflower, toasted almonds, tea soaked golden raisins, curry oil

Wine Pairing — Pinot Gris Mt Difficulty 2017

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Bourbon barbequed buckwheat and sweet potato 'risotto'

Wine pairing — Macon-Villages chardonnay 2017

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Coconut cheese toastie, pickled apple, caramelized walnuts,

Chequers brown sauce

Wine Pairing - Pinot Noir Long Barn California 2016

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

Wine Pairing - Geoff Merrill BMW Black Label Shiraz 2013

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Foxdenton cucumber and lemon gin and tonic granita

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Amedei dark chocolate, coconut rum gel, pineapple sorbet

Wine pairing — Chateau Ramon Monbazillac 2015

Seven Courses at £55 per person

Wine pairing for six courses at £38 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